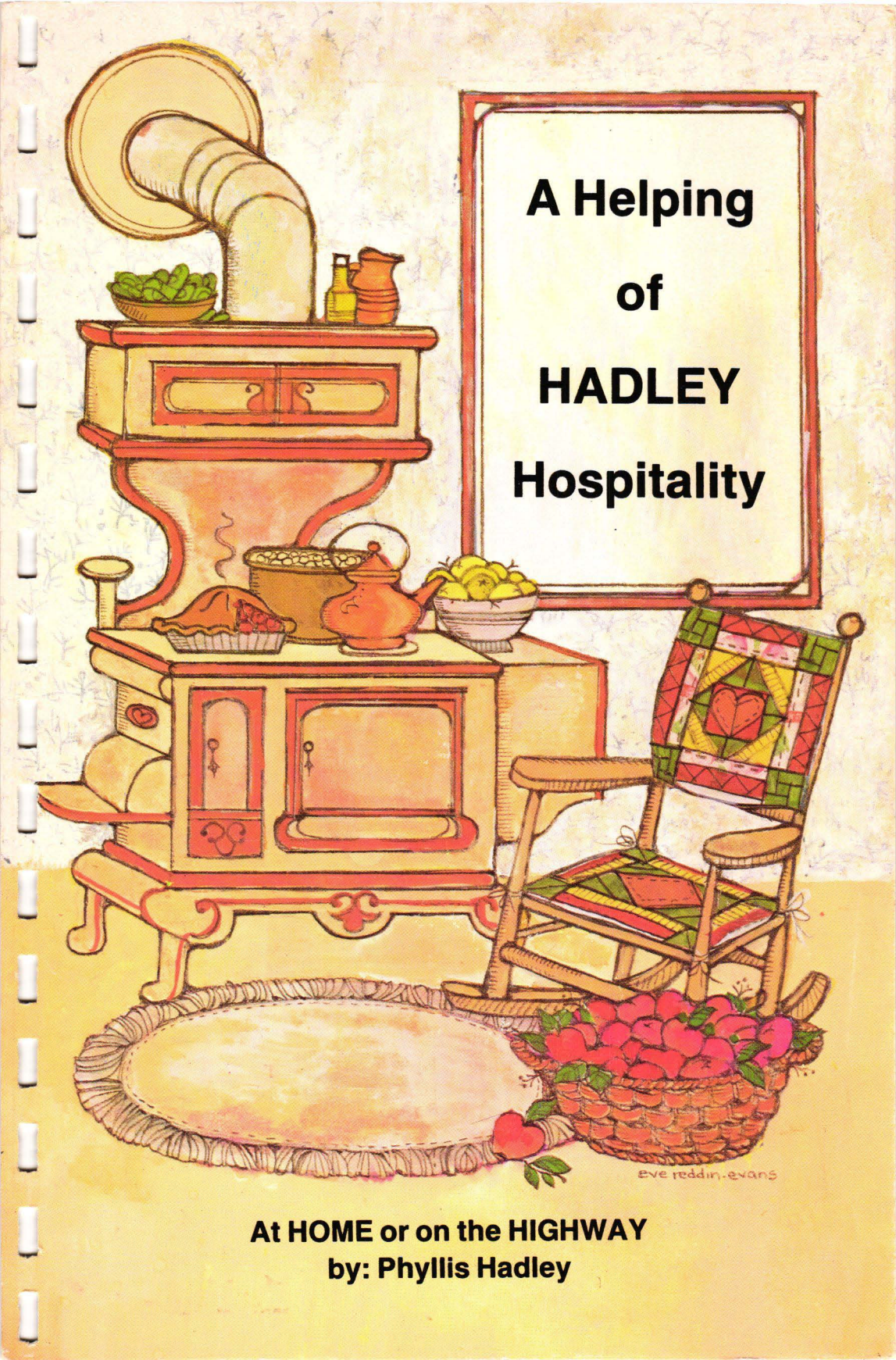

At HOME or on the HIGHWAY
by: Phyllis Hadley

Expressions of Appreciation

A special "Thank you" to my husband, children and friends for allowing me to try out these recipes on them. It has been enjoyable as well as work, but rewarding to be doing something that will hopefully be useful in many kitchens for years to come as well as fond memories.

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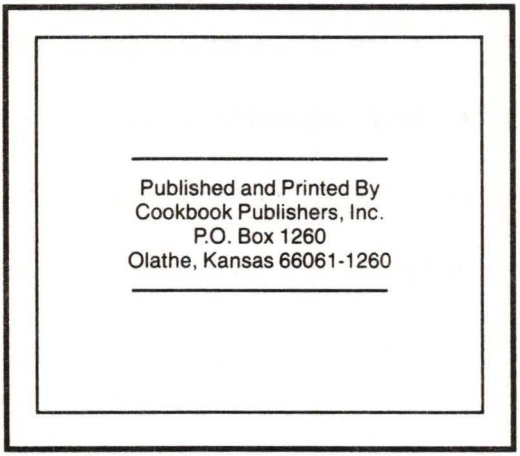

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Recipe Saver

I clip them from the magazine
And from the newspapers too,
I gather them from neighbors, friends ...
And this is nothing new.
I take them down from radio
And file them all away,
From TV cooking schools I find
New dishes day by day.
What fancy menus do I plan
From all the recipes;
O I'll bake this and I'll cook that ...
The family will I please.
And yet somehow I find myself
Repeating, so it seems,
The same old meals I've done for years ...
The rest are in my dreams.

TABLE OF CONTENTS

Appetizers, Pickles, Relishes 1

Soups, Salads, Vegetables 15

Main Dishes 29

Breads, Rolls, Pastries 51

Cakes, Cookies, Desserts 61

Candy, Jelly, Preserves 69

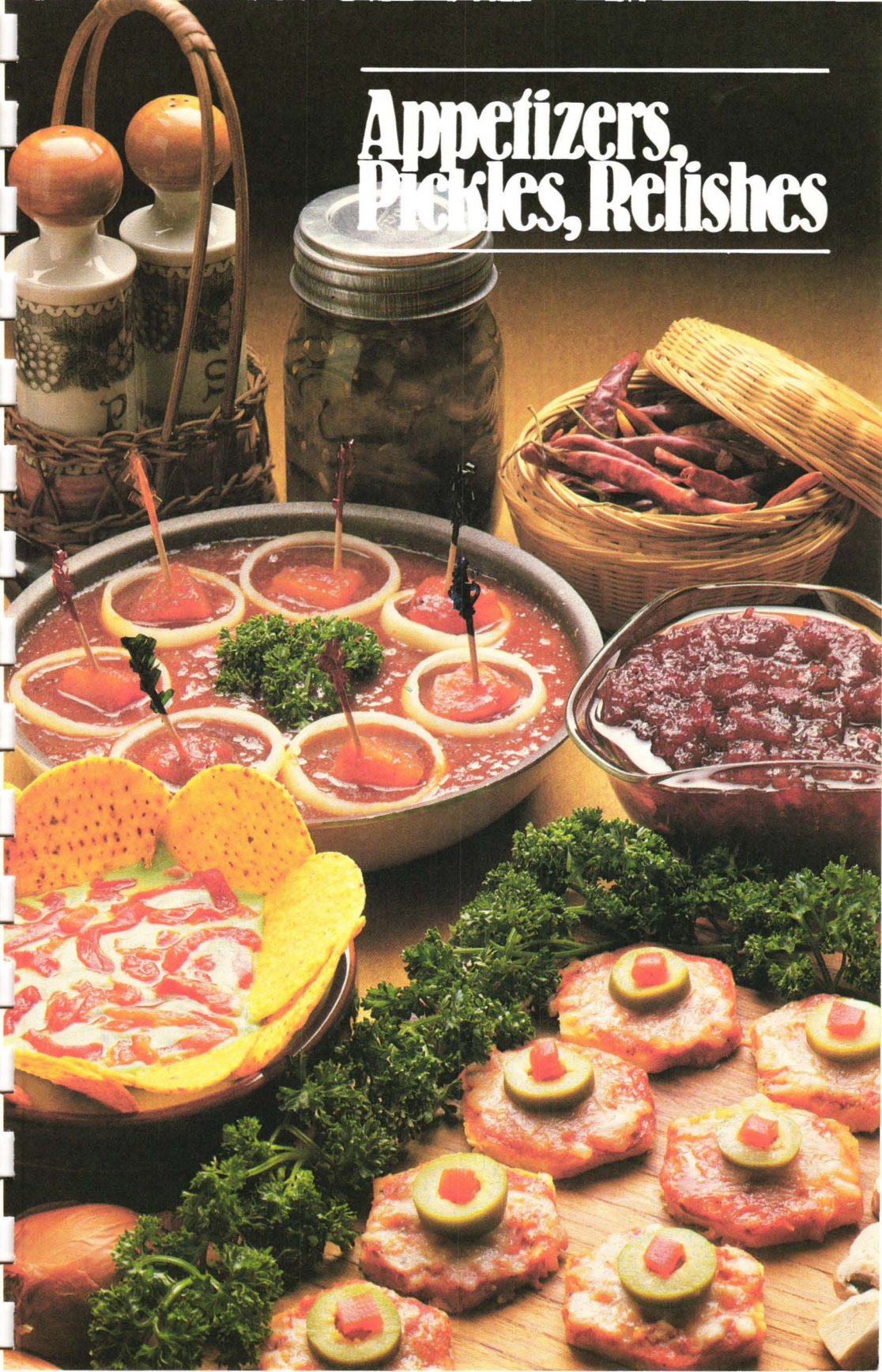
Beverages, Microwave, Miscellaneous 73

1558-85

FAVORITE RECIPES

FROM MY COOKBOOK

Recipe Name	Page Number


Appetizers,
Pickles, Relishes

A HANDY SPICE AND HERB GUIDE

ALLSPICE—a pea-sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon and nutmeg. USES: (Whole) Pickles, meats, boiled fish, gravies. (Ground) Puddings, relishes, fruit preserves, baking.

BASIL—the dried leaves and stems of an herb grown in the United States and North Mediterranean area. Has an aromatic, leafy flavor. USES: For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamb chops and poultry.

BAY LEAVES—the dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. USES: For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

CARAWAY—the seed of a plant grown in the Netherlands. Flavor that combines the tastes of Anise and Dill. USES: For the cordial Kummel, baking breads; often added to sauerkraut, noodles, cheese spreads. Also adds zest to French fried potatoes, liver, canned asparagus.

CURRY POWDER—a ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. USES: For all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

DILL—the small, dark seed of the dill plant grown in India, having a clean, aromatic taste. USES: Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni, and green apple pie.

MACE—the dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. USES: (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries and doughnuts, adds unusual flavor to chocolate desserts.

MARJORAM—an herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. USES: In beverages, jellies and to flavor soups, stews, fish, sauces. Also excellent to sprinkle on lamb while roasting.

MSG (MONOSODIUM GLUTAMATE)—is a vegetable protein derivative for raising the effectiveness of natural food flavors. USES: Small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey and cooked vegetables.

OREGANO—a plant of the mint family and a species of marjoram of which the dried leaves are used to make an herb seasoning. USES: An excellent flavoring for any tomato dish, especially pizza, chili con carne, and Italian specialties.

PAPRIKA—a mild, sweet red pepper growing in Spain, Central Europe and the United States. Slightly aromatic and prized for brilliant red color. USES: A colorful garnish for pale foods, and for seasoning Chicken Paprika, Hungarian Goulash, salad dressings.

POPPY—the seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. USES: Excellent as a topping for breads, rolls and cookies. Also delicious in buttered noodles.

ROSEMARY—an herb (like a curved pine needle) grown in France, Spain, and Portugal, and having a sweet, fresh taste. USES: In lamb dishes, in soups, stews and to sprinkle on beef before roasting.

SAGE—the leaf of a shrub grown in Greece, Yugoslavia and Albania. Flavor is camphoraceous and minty. USES: For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews and salads.

THYME—the leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. USES: For poultry seasoning, in croquettes, fricassees and fish dishes. Also tasty on fresh sliced tomatoes.

TURMERIC—a root of the ginger family, grown in India, Haiti, Jamaica and Peru, having a mild, ginger-pepper flavor. USES: As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

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APPETIZERS, PICKLES, RELISHES

HAM SWIRLS

Thinly sliced, boiled ham
Green olives, sliced
1 jar cheese spread (olive or pimento)

Spread the ham slices with cheese and put slices of the olive on top of cheese. Start at end of ham and roll as you would a jelly roll. Place toothpicks at ½ inch intervals. Slice between toothpicks and you have an easy appetizer.

CHICKEN ROLL-UPS

2 pkg. crescent rolls
1 can cubed cooked chicken
1 small pkg. cream cheese
1 small can mushrooms
Margarine
Parmesan cheese

Separate 2 packages crescent rolls, roll out with rolling pin to flatten. Place 2 tablespoons of chicken in center of each roll. Place ½ teaspoon margarine and 1 tablespoon of cream cheese, plus a few mushrooms on top, roll up and brush with melted butter. Sprinkle with Parmesan cheese. Bake at 375° for 20 minutes. Serve warm.

CRAB ROLL UPS

1 loaf sandwich bread
1 (8 oz.) pkg. Velveeta cheese
¼ lb. crabmeat
Melted butter
Sesame seeds

Trim crusts from bread slices and roll with rolling pin until thin. Melt cheese and butter (1 stick) over hot water; blending until smooth. Cool. Then add crabmeat. Spread this mixture on each flattened piece of bread, and roll up. Roll bread rolls into melted butter then sesame seeds. These may be frozen at this point. When ready to serve, place under broiler 6 inches from heat, turning often. Serve piping hot. May be cut in half for bite-size portions.

GRAPES CONTINENTAL

2 lb. fresh seedless grapes, washed and removed from stems
4 Tbsp. rum or bourbon
4 Tbsp. brown sugar
Sour cream

Place grapes in plastic container with tight fitting lid and sprinkle over the bourbon or rum and the brown sugar. Refrigerate, turning container several times to distribute liquid. At serving time, place grapes and liquid in individual serving bowls and add a generous dollop of sour cream.

HORS D'OEUVRES

8 oz. cream cheese
2 Tbsp. mayonnaise
2 Tbsp. horseradish
6 ham slices
Worcestershire sauce
Paprika
Garlic salt

Mix cream cheese, mayonnaise, horseradish, a little Worcestershire sauce, a sprinkle of paprika, and a sprinkle of garlic salt. Spread each slice of ham with mixture, stack (layer), wrap and freeze for 2 hours. Take out one hour before serving. Cut in cubes, put in picks. *Dang good!*

QUARTERBACK SCRAMBLE

1 stick butter
1 packet dry taco seasoning mix
4 c. Corn Chex cereal
4 c. Wheat Chex cereal
1 c. beer nuts
⅓ c. beef jerky, sliced
¼ c. grated cheese

Preheat oven to 250°. Melt butter in large shallow roasting pan (about 15x10x2 inches) in oven. Remove, stir in seasoning packet. Add Chex and nuts. Mix until all pieces are coated. Heat in oven 45 minutes. Stir every 15 minutes. Add beef jerky and cheese. Stir to coat evenly. Bake an additional 15 minutes. Spread on absorbent paper to cool. Makes 9½ cups.

BEFORE DINNER

While your guests wait for dinner, serve them Blue cheese stuffed mushrooms. Select two dozen good sized caps; wash and dry, then salt. Combine ½ cup (1 stick) butter and ¼ cup (1 ounce) crumbled Blue cheese; beat until smooth. Stir in ½ cup herb seasoned stuffing and one tablespoon finely chopped onion. Spoon about 1½ tablespoons into each mushroom cap. Bake 10 minutes in preheated 400° oven. Remove from baking sheet and serve immediately. Yields 24.

CRISPY CHICKEN BITS

6 boned chicken breast halves
1 egg
2 Tbsp. water
1 tsp. salt
¼ to ½ tsp. curry powder
1½ c. mashed potato flakes
1 Tbsp. sesame seeds
4 to 6 Tbsp. butter

Remove skin from chicken. Cut chicken in 1 inch squares or in strips. Lightly beat together egg, water, salt, and curry powder in small bowl. Combine potato flakes and sesame seeds. Dip chicken in egg mixture, then in potato flakes, coating well. Melt butter in 2 shallow baking pans. Arrange chicken in pans, being careful not to crowd. Bake at 450° for 5 minutes. Turn chicken and bake 5 to 8 minutes longer, until crisp and brown. Serve as hot hors d'oeuvres with food picks. Makes about 50 pieces.

MEXICAN VELVEETA NACHOS

½ lb. Mexican Velveeta cheese, cubed
⅓ c. chopped onion
2 Tbsp. milk
1 (16 oz.) bag tortilla chips
2 c. shredded lettuce
1 c. chopped tomato
½ c. pitted ripe olive slices

Combine cheese, onion and milk in saucepan; stir over low heat until cheese is melted. Cover serving platter with tortilla chips; top with lettuce, tomatoes, olives and cheese mixture. Makes 4 to 6 servings.

Microwave: Combine cheese, onion and milk in 1½ quart casserole. Microwave on MEDIUM (50%) 6 minutes or until thoroughly heated, stirring every 2 minutes. Continue as directed.

MARINATED MUSHROOMS

3 Tbsp. olive oil
1 Tbsp. lemon juice
½ tsp. salt
⅛ tsp. black pepper
½ tsp. Dijon mustard
Generous dash of tarragon leaves
3 c. whole mushrooms, quartered if large ones
2 Tbsp. sliced green onions
2 Tbsp. chopped parsley

1. In a 2 quart bowl, blend oil, lemon juice, salt, pepper, mustard and tarragon. Using a small whisk or fork, beat well until blended.
2. Add mushrooms, onion and parsley; toss lightly to be sure mushrooms are coated with sauce. Cover, refrigerate several hours or more, stir occasionally.
3. To serve, drain and serve with toothpicks, or drain partly and simply serve in a bowl as a relish. Makes 6 to 8 servings.

CRABBY MUSHROOMS

12 to 18 mushroom caps
½ c. butter, melted
1½ c. crabmeat (fresh or canned)
2 beaten eggs
¼ c. mayonnaise
¼ c. minced onion
2 to 3 tsp. lemon juice
½ c. soft bread crumbs

Brush caps with melted butter and place them gill side up in a baking dish. Combine remaining ingredients but reserve ¼ cup of bread crumbs, and fill the caps with the mixture. Brush again with melted butter. Sprinkle the rest of crumbs on top. Season to taste. Bake about 15 minutes in a 375° oven.

HOT AND TANGY MUSHROOMS

3 lb. mushrooms (fresh) or use canned and guess at the amount
2 cloves garlic, diced
¼ c. olive oil
1 tsp. oregano
1 tsp. crushed red hot pepper
3 oz. cooking white wine

Boil clean, fresh mushrooms for 5 minutes; drain. (Leave this step out with canned mushrooms.) Brown garlic in oil with oregano. Add mushrooms, pepper and wine. Simmer for 1 hour. Makes 6 to 8 servings.

SALMON CHEESE SPREAD

8 oz. creamed cheese
16 oz. canned salmon
1 tsp. Worcestershire sauce
½ tsp. liquid smoke
½ tsp. horseradish
Lemon juice
½ chopped onion

Mix all together. Use as spread, or make into ball. Roll in nuts. Serve with crackers or party rye bread.

CUCUMBER SAUCE

1 medium cucumber
8 oz. cream style cottage cheese
1 Tbsp. lemon juice
⅛ tsp. ground nutmeg
1 small scallion, chopped

Pare cucumber; cut in halves lengthwise. Scoop out seeds and discard. Finely chop cucumber. In a blender, whirl cottage cheese, lemon juice and nutmeg until smooth. Stir in cucumber and scallion. Cover and refrigerate to thicken. Makes about 1½ cups. *Dang good!*

CRAB SPREAD

8 oz. cream cheese
2 Tbsp. Worcestershire sauce
½ onion, grated
1 can crabmeat
1 Tbsp. lemon juice
2 Tbsp. mayonnaise
Garlic salt
1 bottle chili sauce

Cream together cream cheese, Worcestershire sauce, lemon juice, mayonnaise, onion, and garlic salt. Spread in flat dish, top with chili sauce. Flake crab over top. Then top with parsley. Serve with crackers.

HOLIDAY CRAB SPREAD

8 oz. cream cheese
1 Tbsp. half & half cream
2 Tbsp. green onion
8 oz. seafood flakes
3 slices cooked bacon, crumbled
½ Tbsp. horseradish
Dash of pepper

Thoroughly combine first two ingredients, then add remaining ingredients. Place in casserole dish and bake at 375° for 15 minutes. Garnish with parsley and paprika.

BOURBON HOT DOGS

2 lb. hot dogs, cut each frank in 3 to 5 pieces
1½ c. barbecue sauce
¾ c. bourbon, or cranberry or apple juice

Place all ingredients in heavy 4 quart saucepan. Cook over medium heat for 15 to 20 minutes, stirring occasionally. Serve hot with toothpicks. Makes 40 to 50 pieces.

SALMON PATE

1 (8 oz.) can jellied cranberry sauce
1 (8 oz.) pkg. cream cheese, softened
2 Tbsp. lemon juice
2 Tbsp. finely chopped onion
1 tsp. finely chopped fresh dill
1 (16 oz.) can salmon

In small bowl, beat jellied cranberry sauce with wire whisk. In medium bowl, beat cream cheese and lemon juice until smooth. Add cranberry sauce, onion and dill; beat well. Drain salmon. Discard bones and black skin. Flake remaining salmon and add to cranberry-cheese mixture; stir to combine. Chill thoroughly. Spread on crackers.

CHEESE SPREAD

1 pkg. cream cheese
1 can chopped black olives
½ c. diced green pepper
¼ c. chopped onion
1 jar chopped pimento
Small pkg. slivered almonds

Thoroughly combine first 5 ingredients. Add almonds. Chill.

CHEESE SPREAD

2 Tbsp. brandy
¾ c. finely grated Cheddar cheese
1 (3 oz.) pkg. cream cheese, softened
2 Tbsp. crumbled Blue cheese
1 tsp. prepared mustard
¼ c. butter, softened

Combine Cheddar cheese and let stand 1 hour. Add remaining ingredients and beat well. Pile into serving container and refrigerate until ready to use. Serve with cocktail rye bread, crackers or crisp vegetables. Makes about 1½ cups.

ORANGE CREAM CHEESE

1 (8 oz.) pkg. cream cheese
1 tsp. grated orange rind
1 orange, peeled, sectioned and diced
1 Tbsp. honey

Mix all ingredients until well combined. Use as a spread for whole wheat, pita, or pumpkin bread.

HAM 'N CHEESE IN A SNAP

Triscuit wafers
Mustard
Ham slices, rolled
Sliced Swiss cheese

Spread mustard on Triscuit wafers. Top with ham and cheese slices. Bake at 375° for 5 to 7 minutes or until cheese melts.

BEAN DIP

1 oz. creamed cheese
10 oz. can bean dip
4 oz. can chopped green chiles
1½ tsp. taco seasoning mix
½ c. chopped green onions
1 c. shredded Cheddar cheese
1 c. shredded Monterey Jack cheese
1 c. sour cream
6 drops of Tabasco sauce

Combine first four ingredients using electric mixer. Place mixture in casserole dish and top with remaining ingredients. Bake in oven at 350° for 20 minutes. Top with sliced black olives if desired. Serve with corn chips.

BEAN DIP

1½ to 2 lb. ground beef
½ onion
1 large can refried beans
1 small can hot sauce
1 jar chili sauce
Cheese
Olives

Saute ground beef and onion. Drain grease off. Add beans, hot sauce and chili sauce and heat thoroughly. Pour into chafing dish and top with grated cheese and chopped olives. Serve warm with taco chips and Fritos.

MEXICAN DIP

3 large avocados, mashed
1 tsp. lemon juice
3 Tbsp. mayonnaise
2 Tbsp. sour cream
½ pkg. taco seasoning
1 large onion, diced
1 large tomato, chopped
1½ c. shredded Monterey Jack cheese
1½ c. shredded Cheddar cheese
Sliced black olives

Mix mashed avocados with lemon juice. Spread in 9x13 inch pan. Combine mayonnaise, sour cream, and taco seasoning. Spread over avocado mixture. Top with remaining ingredients. Bake in oven until cheese melts. Serve with tortilla chips.

TANGY MEXICAN DIP

8 oz. cream cheese, softened
½ c. sour cream
1 green pepper, finely chopped
15 oz. red kidney beans, chopped
½ Tbsp. chili powder
2 drops of Tabasco sauce
Dash of garlic and onion

Combine all ingredients and chill.

SOMBRERO DIP

1 lb. ground beef
½ c. white onion, chopped
½ c. hot catsup
3 tsp. salt
Tortilla chips
1 can red kidney beans with liquid
Green onions, chopped
Shredded Cheddar cheese or Monterey Jack cheese
Black olives, sliced

Brown ground beef and onion in fry pan; drain off fat. Stir in catsup, chili powder, and salt. Add the beans and mash with a potato masher; heat thoroughly. Garnish with green onions, cheese, and olives. Serve hot.

OLE CHIP DIP

1 bottle medium hot salsa
1 small can green chilies
1 bottle chili sauce
½ medium yellow onion, finely diced
¼ tsp. garlic salt
¼ tsp. seasoned salt
2 avocados, diced
Tortilla or other chips

Combine all ingredients except avocados. Add avocados when ready to eat. Mixture can be prepared ahead, refrigerated, and the avocados added just before serving.

GUACAMOLE DIP

4 mashed avocados
1 tsp. lemon juice
¼ c. chopped onion
1 chopped tomato
1 tsp. chile powder

Mix all ingredients together; refrigerate. Be sure to put avocado pit in center of dip to keep it from turning brown.

GUACAMOLE

5 medium avocados
1 medium tomato
½ small onion
1 Tbsp. salad oil
1 tsp. fresh lemon juice
1 tsp. vinegar
Salt and pepper to taste

Peel and mash avocados in bowl. Put tomato, onion, and other ingredients in a blender, blending ½ minute. Add to mashed avocados and mix well. Keep refrigerated.

SIX LAYER DIP

3 avocados
2 Tbsp. lemon juice
Salt and pepper
2 cans bean dip
1 c. green onions with tops
1 pkg. Cheddar cheese, grated
1 c. sour cream
½ c. mayonnaise
3 tomatoes, chopped
2 cans black olives
1 c. picante sauce

Mash avocados in a bowl with lemon juice, salt and pepper, then combine sour cream and mayonnaise in another bowl. To assemble, spread bean dip in an oblong dish; top with avocado mixture, layer with sour cream mixture. Sprinkle with onions, tomatoes and olives and cover with cheese. Top with picante sauce. Serve with chips.

This may be heated until cheese is bubbly.

CLAM DIP

1 c. plain yogurt
1 c. minced clams, drained
½ c. cottage cheese, whipped
1 tsp. onion powder
½ tsp. salt
¼ tsp. pepper
1 Tbsp. lemon juice

Mix yogurt, clams, cottage cheese, onion powder, salt, pepper, and lemon juice well. Chill.

CLAM DUNK

1½ c. cottage cheese
½ c. (6½ oz. can) minced clams, drained
1 Tbsp. chopped parsley
1 tsp. finely chopped onion
1 tsp. lemon juice
¼ tsp. salt

Combine all ingredients in blender. Blend until smooth and well mixed. Cover and chill. Yields 2 cups.

CRAB DIP ELEGANTE

1 lb. crabmeat
2 hard-boiled eggs, chopped
2 chopped green onions
Juice of 1 lemon
Mayonnaise
Light touch of curry to taste

Mix preceding ingredients together with enough mayonnaise to hold together nicely. Serve as an hors d'oeuvres with assorted crackers.

RED DIP
(For seafood)

1 c. catsup
¼ c. chili sauce
1½ Tbsp. lemon juice
1 Tbsp. prepared mustard
2 tsp. crushed celery seeds
¼ c. prepared horseradish
1 tsp. vinegar
Dash of Tabasco sauce
Salt and pepper to taste

Mix catsup and chili sauce together. Add remaining ingredients; mix well. Season to taste with salt and pepper. Chill to blend flavors. Delicious dip for chilled Alaska King crab. Makes about 2 cups dip.

CREAMY DILL DIP

½ c. mayonnaise
½ c. dairy sour cream
2 tsp. dried dill weed
1 tsp. sugar
1 tsp. dried minced onion
¼ tsp. salt
¼ tsp. white pepper

Combine all ingredients. Chill several hours. Makes 1 cup.

ENTERTAINING DIP

½ lb. Velveeta cheese spread, cubed
¾ c. sour cream
¼ c. chopped tomato
2 Tbsp. green onion slices
1 tsp. Worcestershire sauce
Dash of hot pepper sauce

Combine process cheese spread and sour cream in saucepan; stir over low heat until smooth. Stir in tomato, onion, Worcestershire sauce and hot pepper sauce. Chill. Serve with assorted vegetables.

PARTY DIP

½ lb. pkg. cream cheese
2 Tbsp. cream
2 Tbsp. French dressing
⅓ c. catsup
1 Tbsp. grated onion
⅓ tsp. salt

Blend the cheese and cream until smooth; add French dressing, catsup, onion, and salt. Mix well and chill. Serve with fruit, vegetables, or crackers.

BACON AND HORSERADISH DIP

½ c. cooked and crumbled bacon
1 Tbsp. horseradish
1 c. plain yogurt
1 slice medium onion, minced
1 Tbsp. minced parsley
6 oz. cream cheese

Place bacon, horseradish, yogurt, onion, parsley, and cream cheese in a bowl and cream together with a fork until smooth. Chill to thicken.

VEGETABLE DIP

1 pkg. cream cheese, softened
2 Tbsp. minced onion
1 Tbsp. lemon juice
1 chicken bouillon cube
¼ c. hot water

Dissolve bouillon cube in water. Combine cheese, onion, and lemon juice. Add bouillon mixture to cheese mixture and combine thoroughly.

COTTAGE CHEESE HERB DIP

1 c. cottage cheese, creamed
2 Tbsp. lemon juice
2 Tbsp. milk
2 Tbsp. mayonnaise
2 Tbsp. chopped green onions
¼ c. chopped parsley
½ tsp. tarragon leaves
Dash of pepper

Mix ingredients in a blender, scraping sides of blender container with a rubber scraper and reblending as required, until mixture is smooth and creamy. Serve with fresh vegetables.

EASTERN CURRY DIP

½ c. mayonnaise
½ c. dairy sour cream
¼ c. green onion slices
½ tsp. curry powder

Combine mayonnaise, sour cream, onions and curry powder; mix well. Chill. Serve with vegetable dippers. Makes 1 cup.

VEGETABLE HERB DIP

1 (8 oz.) pkg. cream cheese, softened
1 c. sour cream or yogurt
2 tsp. soy sauce
2 Tbsp. chopped onion tops
1 Tbsp. parsley
1 tsp. dill weed
1 tsp. tarragon
1 tsp. curry or chili powder
3 Tbsp. milk
Paprika for garnish
1 large green bell pepper, hollowed out in center

Mix cream cheese, sour cream and soy sauce, then mix with all other ingredients. Place in large green pepper and chill. Sprinkle with paprika when ready to serve.

NIPPY DIP

2 (3 oz.) pkg. cream cheese, softened
¼ c. crumbled Blue cheese
½ c. plain yogurt
1 tsp. lemon juice
¼ tsp. salt
3 Tbsp. chopped pistachio nuts

In a small mixing bowl, beat together cream and Blue cheeses until fairly smooth. Stir in yogurt, lemon juice, and salt. Fold in nuts. Cover and chill.

SWEET AND FRUITY DIP FOR CHIPS

3 oz. cream cheese
½ c. crushed pineapple, drained
¼ c. maraschino cherries, chopped
1 Tbsp. heavy cream
1 Tbsp. ginger

Beat cream cheese until smooth and fluffy. Add remaining ingredients. Mix well and chill.

GOLDEN GARDEN DIP

½ lb. Velveeta cheese, cubed
¼ c. milk
½ c. sour cream
2 Tbsp. green pepper, finely chopped
2 Tbsp. onion, finely chopped
2 Tbsp. pimento, finely chopped

Combine cheese and milk; stir over low heat until smooth. Add remaining ingredients. Mix well. Chill. Serve with assorted vegetable dippers. Makes 1 ⅔ cups.

Microwave: Microwave cheese and milk in bowl on MEDIUM 4 to 6 minutes or until smooth, stirring every 2 minutes. Continue as directed.

DEVILED CHEESE DIP

1 (8 oz.) pkg. cream cheese, softened
2 Tbsp. milk
1 (4½ oz.) can deviled ham
1 Tbsp. grated onion
1½ Tbsp. Worcestershire sauce
Assorted raw vegetables

In a medium bowl, combine cream cheese and milk until smooth. Stir in deviled ham, onion and Worcestershire sauce. Serve as a dip for assorted raw vegetables.

RECIPE FOR A HAPPY ANNIVERSARY

Take a cup of understanding,
Add a lot of joys to share--
A dash of tender looks, and then
A smile that says, "I care."
Mix in some pleasant memories
Of things you've done together,

And strengthen with the steadfast way
You've come through stormy weather.
Sprinkle with "I love you's",
Serve with scoops of harmony.
And you'll have the joy that you deserve
On your anniversary!

CHILI SAUCE

36 large tomatoes, scalded and peeled
2 c. red and green peppers, ground
3 c. onions, ground
3 c. celery, chopped fine
3½ c. sugar
½ c. salt
3 pt. vinegar
5 hot peppers, ground
3 tsp. cloves
2 tsp. ginger
3 tsp. cinnamon
2 tsp. nutmeg

Combine all together in large canning pot; bring to boil. Let simmer for at least 3 hours until it all cooks down. Spoon in clean, sterilized jars and seal. Leave a ½ inch space at the top. Process 5 minutes in boiling water bath.

SALSA

4 c. peeled, cored, chopped tomatoes (about 6 large)
2 c. chopped, seeded long green or yellow peppers (banna, Hungarian)
1 c. chopped seeded hot peppers (chili, jalapeno)
1 c. chopped onion
2 tsp. salt
3 cloves garlic, minced
1½ c. cider vinegar

Prepare home canning jars and lids according to manufacturer's instructions. Combine tomatoes, peppers, onions, salt, garlic and vinegar in a large canning pot. Bring mixture to a boil, reduce heat and simmer about 20 minutes. Carefully pour hot salsa into hot jars, leaving ¼ inch head space. Adjust caps. Process 30 minutes in a boiling water bath canner. Makes about six 8 ounce jars.

SPICED CANTALOUPE

4 medium cantaloupe (about 9 to 10 lb.)
3 qt. water
2 tsp. powdered alum
4 c. granulated sugar
2 c. distilled white vinegar
1 c. water
4 cinnamon sticks
1 Tbsp. whole cloves
1 Tbsp. whole allspice

Quarter melons; remove seeds and rind. Cut in ¼ inch pieces. Combine 3 quarts water and alum; pour over melon. Cover; let stand overnight. Drain, rinse. In saucepan, combine sugar, vinegar, 1 cup water and spices tied in cheesecloth bag; simmer 5 minutes. Add melon, simmer 20 minutes, stirring occasionally, remove spice

bag. Continue simmering while quickly packing one clean, hot jar at a time. Fill to within ½ inch of top making sure vinegar solution covers melon. Cap each jar at once. Process 5 minutes in boiling-water bath. Makes 6 to 7 pints.

ZUCCHINI PICKLES

1 qt. distilled white vinegar
2 c. granulated sugar
¼ c. salt
2 tsp. celery seed
2 tsp. ground turmeric
1 tsp. dry mustard
5 lb. zucchini (unpeeled), cut into ¼ inch slices
1 qt. thinly sliced onions

Combine first 6 ingredients in saucepan; bring to a boil. Pour over zucchini and onions; let stand 1 hour, stirring occasionally. In saucepan, bring mixture to boil, then simmer 3 minutes. Continue simmering while quickly packing one clean jar at a time. Fill to within ½ inch of top making sure vinegar solution covers vegetables. Cap each jar at once. Process 5 minutes in boiling water bath. Makes 6 to 7 pints.

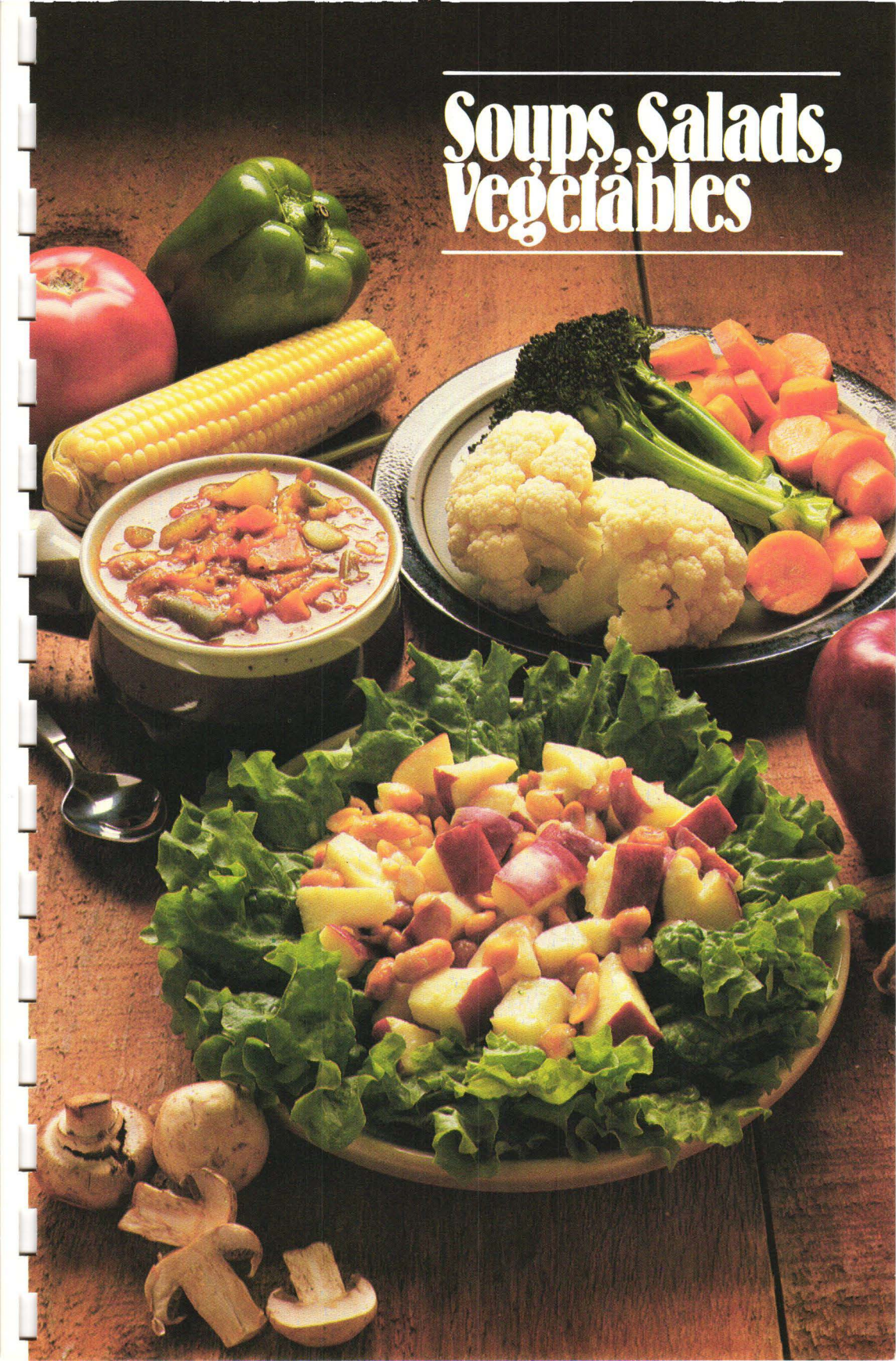
LIZARD TAILS

16 to 20 large cucumbers
7 c. sugar
7 c. water
7 c. vinegar
7 tsp. canning salt
½ tsp. turmeric

Slice cucumbers lengthwise. Pack in clean jars with dill (lots). Combine remaining ingredients; heat to boiling. Let cool to lukewarm and pour over cukes. Put in cold pack; add cold water to cover jars. Just bring to boil. Remove jars immediately.

Try this with all that zucchini you have, it's a nice change, and great tasting come winter!

Notes


Soups, Salads,
Vegetables

FOOD QUANTITIES FOR 25, 50, AND 100 SERVINGS

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Rolls	4 doz.	8 doz.	16 doz.
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	½ pound	¾ to 1 pound	1½ pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling for Sandwiches (meat, eggs, fish)	1½ quarts	2½ to 3 quarts	5 to 6 quarts
Mixed Filling (sweet-fruit)	1 quart	1¾ to 2 quarts	2½ to 4 quarts
Jams & Preserves	1½ lb.	3 lb.	6 lb.
Crackers	1½ lb.	3 lb.	6 lb.
Cheese (2 oz. per serving)	3 lb.	6 lb.	12 lb.
Soup	1½ gal.	3 gal.	6 gal.
Salad Dressings	1 pt.	2½ pt.	½ gal.
Meat, Poultry or Fish:			
Wieners (beef)	6½ pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish, fillets or steaks	7½ pounds	15 pounds	30 pounds
Salads, Casseroles, Vegetables:			
Potato Salad	4¼ quarts	2¼ gallons	4½ gallons
Scalloped Potatoes	4½ quarts or 1 12x20" pan	8½ quarts	17 quarts
Mashed Potatoes	9 lb.	18-20 lb.	25-35 lb.
Spaghetti	1¼ gallons	2½ gallons	5 gallons
Baked Beans	¾ gallon	1¼ gallons	2½ gallons
Jello Salad	¾ gallon	1¼ gallons	2½ gallons
Canned Vegetables	1 #10 can	2½ #10 cans	4 #10 cans
Fresh Vegetables:			
Lettuce (for salads)	4 heads	8 heads	15 heads
Carrots (3 oz. or ½ c.)	6¼ lb.	12½ lb.	25 lb.
Tomatoes	3-5 lb.	7-10 lb.	14-20 lb.
Desserts:			
Watermelon	37½ pounds	75 pounds	150 pounds
Fruit Cup (½ c. per serving)	3 qt.	6 qt.	12 qt.
Cake	1 10x12" sheet cake 1½ 10" layer cakes	1 12x20" sheet cake 3 10" layer cakes	2 12x20" sheet cakes 6 10" layer cakes
Whipping Cream	¾ pint	1½ to 2 pints	3 pints
Ice Cream:			
Brick	3¼ quarts	6½ quarts	12½ quarts
Bulk	2¼ quarts	4½ quarts or 1¼ gallons	9 quarts or 2½ gallons
Beverages:			
Coffee	½ pound and 1½ gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	1/12 pound and 1½ gal. water	1/6 pound and 3 gal. water	⅓ pound and 6 gal. water
Lemonade	10 to 15 lemons, 1½ gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water

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SOUPS, SALADS, VEGETABLES

TASTY GARNISHES ON SOUP

Grated cheese
Crumbled bacon
Toasted slivered almonds on creamed soup
Lemon slice on clear tomato
Minced parsley or chives on creamed soup
Cheese popcorn on tomato soup
Toasted garlic flavor croutons
Sprinkled paprika, nutmeg or cayenne pepper on cream soups

BACON-POTATO SOUP

1. In heavy saucepan, brown ⅔ cup diced bacon.
2. Add and cook 5 to 10 minutes 1 medium onion.
3. Blend in 2 tablespoons flour.
4. Gradually add, stirring 6 cups bouillon.
5. Add, cover, and simmer 1 hour 4 medium potatoes, thinly sliced, crosswise.
6. Mix together in small bowl ½ cup sour cream, ½ cup light cream or milk and 2 egg yolks and spoon a little hot soup into it.
7. Stir mixture into hot soup, do not allow to boil.
8. Add 1 tablespoons minced parsley.
9. Serve hot. Yields 8 servings.

AUTUMN SOUP

1 lb. ground beef
4 c. water
1 c. diced celery
2 tsp. salt
1 bay leaf
1 qt. tomatoes
1 c. chopped onion
1 c. sliced carrots
1 c. diced potatoes
1 tsp. bottled bouquet sauce
¼ tsp. pepper
⅛ tsp. basil

In large Dutch oven pan, cook and stir meat until browned. Drain off fat. Cook onions with meat until onions are tender, about 5 minutes. Stir in remaining ingredients except tomatoes. Heat to boiling. Reduce heat, cover and simmer about 45 minutes. Add tomatoes; cover and simmer for about ½ hour or until vegetables are tender. *They always come back for seconds on this one!*

CROCK POT POTATO SOUP

6 potatoes, peeled and diced
2 onions, chopped
1 carrot, chopped
1 celery, chopped
4 chicken bouillon cubes
1 Tbsp. parsley flakes
5 c. water
1 Tbsp. salt
½ Tbsp. pepper
⅓ c. butter

Last hour of cooking, add 13 ounce can evaporated milk.

Place all ingredients, except milk, in crock pot. Turn to LOW setting. Cook for 10 to 12 hours. Then HIGH setting 3 to 4 hours. Don't forget to add the evaporated milk.

POTATO SOUP

6 medium potatoes, diced
1 Tbsp. butter
2 carrots, diced
¼ c. onion, chopped
2 Tbsp. flour
1 qt. milk
1 Tbsp. salt
¼ tsp. tarragon
¼ tsp. basil
¼ tsp. Accent
1 chicken bouillon cube

Cook potatoes in boiling water in medium saucepan. Meanwhile, melt butter in large kettle; add carrots and onions. Cover and cook until tender. Remove from heat; add flour. Stir in milk. Add half of the potatoes. Mash the rest of potatoes and add all ingredients together. Heat until steaming but not boiling.

Note: When you make soups with milk, you never want to boil, because milk will surely curdle!

CREAMY DILLED POTATO SOUP

2 Tbsp. instant minced onion
Water
1 Tbsp. butter or margarine
1 lb. peeled potatoes, diced (about 2½ c.)
1¼ tsp. salt
1 tsp. dill weed
⅛ tsp. pepper
1½ c. milk

Combine onion with 2 tablespoons water; set aside for 10 minutes to soften. In medium saucepan, melt butter. Add onion; saute until golden brown, about 1 minute. Add 2 cups water, potatoes, salt, dill weed and pepper; bring to a boil. Reduce heat and simmer, covered until potatoes are tender, about 30 minutes. Transfer mixture to the container of electric blender. Cover and whirl mixture until pureed. Return mixture to saucepan. Add milk and heat until hot, about 3 minutes. Garnish with parsley flakes. Yields 4 cups.

CLAM CHOWDER

2 (6 oz.) cans minced clams
1 c. chopped onions (fine)
1 c. chopped celery (fine)
2 c. diced potatoes (fine)
¾ c. butter (1½ sq.)
¾ c. flour
1 qt. half & half
1½ tsp. salt
½ tsp. sugar
Pepper

Drain juice from clams, pour juice over vegetables in saucepan. Add enough water to barely cover and simmer until potatoes are tender, about 20 minutes. In meantime, melt butter. Add flour and blend. Add cream and cook, stirring until smooth. Add vegetables and clams. Heat slowly, season with salt and pepper and sugar. Makes 8 servings. Great in crock pot on LOW setting.

CREOLE SHRIMP SOUP

1 lb. frozen jumbo shrimp, cleaned and deveined
1 can chicken gumbo soup
1 can stewed tomatoes
1 jar pimentos
3 small onions, cut in fourths
2 cloves garlic, chopped
1 c. water
¼ c. uncooked rice
1 tsp. salt
½ tsp. basil
1 bay leaf
Dash of Tabasco

Heat all ingredients to boil. Reduce heat. Simmer, covered, until shrimp are done, about 25 minutes. Serves 8.

QUICK COOK CHILI

1 lb. ground beef
½ c. onion, chopped
16 oz. can pinto or kidney beans
2 (46 oz.) cans tomato juice
1 Tbsp. chili powder

Heat beef and onion in fry pan until beef is browned and onion is tender. Drain off fat; stir in remaining ingredients. Cover. Simmer for about 30 minutes, stirring occasionally. Serve with shredded cheese on top! Makes 6 servings.

This would be a great recipe to make while out camping and Hubby is out fishing, he'll think you worked all day!

CUCUMBER COOLER

1 c. chicken bouillon
2 c. cucumber, peeled and chopped
4 Tbsp. lemon juice
4 green onion, chopped
Few drops of Worcestershire sauce
Ground pepper
Few sprigs dill weed
1 c. yogurt

Combine in blender and whirl until well blended. Serve cold garnished with sprigs of dill, and if you're adventurous, sprinkle with cayenne. Serves 4.

CUCUMBER SOUP

In food processor:

1 clove garlic, whirl
¼ c. sweet onion, cut up
2 large peeled cucumbers, cut (seeds removed)

Whirl together.

Add:

3 c. plain yogurt
1 c. sour cream
1 c. chicken stock
1 Tbsp. olive oil
1 Tbsp. red wine vinegar

Puree and mix. Let chill at least 2 hours or overnight.

Optional: Float thin slices of cucumber on top. Maybe a little parsley. Sooooo *easy!*

SUMMER TO KEEP

Put up the best of summer ... As you keep its vivid fruit-like jewels in a jar ... Conserve the gull-fleet moments that soar by ... Enclose the pine that holds an evening star ... The clean delight that swept a beach at dawn ... The sky that lifted with the flashing wings ... Gather them to you while they still are fresh ... Store up each beauty as it lifts and sings!

There is no spectacle on earth more appealing than that of a beautiful woman in the act of cooking dinner for someone she loves.

HONG KONG SALAD

½ lb. broccoli flowerets (2 c.)
½ lb. snow peas
1 bunch green onions, sliced
½ head lettuce, torn
½ red bell pepper, sliced
2 c. sliced celery
1 can water chestnuts, sliced
Soy dressing (recipe follows)

To blanch vegetables; cover broccoli and snow peas with boiling water. Allow to set 5 minutes. Drain and rinse with cold water to stop cooking. Combine with remaining vegetables. Toss with soy dressing. Makes 6 servings.

Soy Dressing:

1 clove garlic, pressed
½ c. vegetable oil
3 Tbsp. vinegar
3 Tbsp. soy sauce
1 Tbsp. sugar
1 Tbsp. toasted sesame seeds
½ tsp. ground ginger
¼ tsp. salt
Ground pepper

Combine all ingredients; blend well.

SLIMMING SEAFOOD SALAD

1 lb. skinned fish fillets (fresh or frozen)
1 c. boiling water
2 Tbsp. lemon juice
½ small onion, thinly sliced
½ tsp. salt
2 peppercorns or dash of pepper
1 medium sprig of parsley
½ bay leaf

Thaw frozen fish. Place fish in well greased 10 inch fry pan. Add remaining ingredients. Cover and simmer 5 to 10 minutes, or just until fish flakes easily with a fork. Carefully remove, drain, and place in refrigerator to chill. Arrange salad greens on plate. Place tomato wedges, cucumber, and celery slices around edge of greens. Heap chilled poached fish in center. Serve with one to two tablespoons of your favorite dressing. Makes 2 to 3 servings.

SPICY TOMATO SALAD

2 c. chopped tomatoes
½ c. celery slices
½ c. cucumber slices
2 Tbsp. chopped onion
¼ c. green pepper, chopped
⅓ c. Catalina dressing

Combine all ingredients; mix and chill. Makes 4 to 6 servings.

MARINATED SLICED TOMATOES

3 Tbsp. salad oil
1½ to 2 Tbsp. vinegar
1 Tbsp. minced parsley
¾ tsp. garlic salt
½ tsp. sugar
⅛ tsp. oregano
Dash of pepper
2 medium tomatoes

In cup or small bowl, combine all dressing ingredients. Stir with wire whisk until well blended. With sharp knife, thinly slice tomatoes and arrange on plate. Pour dressing over tomatoes. Cover with plastic wrap and refrigerate at least 1 hour to blend flavors. Makes 4 servings.

FIRE AND ICE TOMATOES

6 large tomatoes
1 large green pepper
1 large red onion
¾ c. vinegar
1½ tsp. celery salt
4½ tsp. sugar
⅛ tsp. mustard seed
½ tsp. salt
⅛ tsp. pepper
¼ c. cold water
1 large cucumber

1. Skin tomatoes and cut in quarters. Halve peppers, seed and slice in strips. Slice onion into thin rings. Arrange vegetables on tray *(not metal)* each separate from the other.
2. Combine all other ingredients (except cucumber) in saucepan. Boil furiously 1 minute. Pour over vegetables.
3. Just before serving, pare and slice cucumber. Arrange with other vegetables.

MARINATED TOMATOES AND PEPPERS

3 large tomatoes, sliced ¼ inch thick
2 large bell peppers, sliced ¼ inch thick (in rings)
5 Tbsp. tarragon red vinegar
1 tsp. prepared mustard
1 tsp. chopped chives
½ tsp. salt
½ tsp. pepper
3½ Tbsp. olive oil

Place tomatoes and peppers alternately in *glass* shallow dish. Mix all other ingredients with a whisk. Pour over, cover and chill several hours. Good on a hot summer day.

SKEWERED SALAD

Zucchini slices
Cherry tomatoes
Mushrooms
Lettuce wedges
Thousand Island dressing

For each salad, arrange zucchini, tomatoes and mushrooms on skewer. Insert skewer into lettuce wedge. Serve with dressing.

FRESH BEAN SPROUT SALAD

3 c. fresh bean sprouts
1 can cut green beans
1 can waxed beans
1 can red kidney beans
1 can garbanzo beans
1 purple Bermuda onion, sliced into rings
¾ c. cider vinegar
¼ c. oil
¾ c. sugar
2 Tbsp. soy sauce
2 tsp. dry mustard
Salt and pepper

Drain all of the beans. Place all ingredients in large bowl with a lid. Refrigerate overnight; stir or shake often. The longer it sets, the better. Makes a bunch!

MARINATED VEGETABLE SALAD

1 head cauliflower, cut in small flowerets
1 bunch broccoli, cut in small flowerets
2 c. sliced mushrooms
⅓ c. lemon juice
2 c. carrot matchstick strips
1 c. onion, chopped
1 c. red pepper, diced
1½ c. corn oil
1½ Tbsp. sugar
1½ c. tarragon white vinegar
½ tsp. black pepper

1. In a large, shallow, glass baking dish, toss together mushrooms and lemon juice. Add cauliflower, broccoli, carrots, onions and red pepper; toss well.

2. In a medium bowl, stir together corn oil, vinegar, sugar and pepper until well blended. Pour over vegetables; toss to coat well. Cover; refrigerate overnight or several days, stirring occasionally. Drain and serve as salad. This will keep in refrigerator up to one week. Makes about 11 cups, or about 12 servings.

BROCCOLI-CAULIFLOWER SALAD

1 large head broccoli (just the flowerets)
1 small head cauliflower, cut in bite-size pieces
1 small onion, chopped

Mix together.

Dressing:

1 c. mayonnaise
1 c. sour cream
8 oz. cubed Cheddar cheese

This delicious salad makes a big hit on camp-outs or family reunions.

COPPER PENNIES

2 lb. fresh carrots (about 10)
1 large green pepper, diced
1 large onion, diced

Cook carrots until barely done (still firm), cut into ¼ inch slices. Cool.

Bring to full boil:

½ c. salad oil
1 tsp. salt
1 can undiluted tomato soup
½ tsp. pepper
1 c. sugar
¼ tsp. dill seed
1 tsp. celery seed
¾ c. vinegar

After carrots have cooled, pour hot liquid over all. (Do not cook onions and bell pepper.) Let set overnight.

JIFFY CORN RELISH

1 (12 oz.) can whole kernel corn, drained
⅓ c. spicy sweet French dressing (Catalina)
⅓ c. chopped green pepper
¼ c. chopped onion
2 Tbsp. pickle relish, drained
2 Tbsp. pimento
½ tsp. celery seed

Combine ingredients; mix lightly. Chill overnight. Makes 6 servings.

Variations: Substitute 12 ounces Mexicorn for whole kernel corn.

MARINATED MUSHROOM SALAD

1 lb. fresh mushrooms, sliced (6 c.)
2 Tbsp. onion, chopped finely
2 Tbsp. lemon juice
2 tsp. sugar
¼ tsp. ground pepper
⅓ c. whipping cream
¼ c. dairy sour cream
¼ tsp. salt
¼ tsp. dry mustard
Romaine lettuce
Tomato wedges

In medium mixing bowl, toss together the mushrooms, onion, lemon juice, sugar and ¼ teaspoon pepper. Chill at least 30 minutes but not more than 4 hours. Beat whipping cream; stir together sour cream, salt, and dry mustard. Fold in whipped cream. Stir into mushroom mixture. Spoon on 6 romaine lined salad plates. Garnish with tomato wedges. Makes 6 servings.

CONFETTI POTATO ROUNDS

4 large baking potatoes, cut diagonally into half inch slices
5 Tbsp. margarine
Salt and pepper
1 (8 oz.) container French onion dip
Green pepper, finely chopped
Radishes, finely chopped
Tomatoes, finely chopped
Shredded carrot

Brush both sides of potatoes with margarine. Season with salt and pepper. Place on ungreased 15x10x1 inch jelly roll pan. Bake at 400° for 30 minutes, until potatoes are tender, turning after 15 minutes. Top with dip and vegetables as desired. Makes approximately 2 dozen.

Variation: Substitute bacon and horseradish dip for French onion.

HAPPY SALAD

1 (3¾ oz.) box pistachio instant pudding
1 (8 oz.) ctn. Cool Whip
½ c. small marshmallows
¼ to ½ c. crushed pineapple (do not drain)

Mix pudding and Cool Whip. Add the rest of the ingredients and mix well by hand. Refrigerate. Good as a salad or dessert.

MY GREAT AMERICAN POTATO SALAD

1 c. mayonnaise
1 Tbsp. prepared mustard
½ tsp. celery seed
½ tsp. salt
⅛ tsp. pepper

Mix all together very well.

Add:

4 c. cooked cubed potatoes (I *dice* mine)
2 hard cooked eggs, chopped
½ c. onion, chopped
½ c. sweet pickles, chopped

Mix lightly; chill. You may garnish this with sliced hard boiled eggs and celery leaves. Sprinkle with lots of paprika. Makes 6 servings.

CREAMY HAM AND CHEESE SALAD

1 pkg. Velveeta shells and cheese dinner
1 c. ham cubes
½ c. mayonnaise
½ c. celery slices
2 Tbsp. green onion slices

Prepare dinner as directed on package. Add remaining ingredients; mix well. Chill. Add additional salad dressing before serving. Makes 4 servings.

Variation: Substitute 6½ ounce can tuna drained, flaked for ham.

VEGETABLES CHICKEN STACK-UP

2 c. chopped, cooked chicken
½ tsp. salt
⅛ tsp. pepper
1 qt. shredded lettuce
2 c. carrot slices
1 c. zucchini slices
1 c. red or green pepper rings
10 oz. pkg. frozen peas, thawed
1½ c. mayonnaise
2 Tbsp. chopped chives

Combine chicken and seasonings; toss lightly. Layer lettuce, carrots, zucchini, chicken, pepper and peas in 2½ quart salad bowl. Combine mayonnaise and chives; mix well. Spread over salad. Cover and chill. Makes 6 to 8 servings.

SUPERIOR CHICKEN SALAD

2 c. diced chicken breasts, cooked
½ c. sliced celery
½ c. green pepper bits
½ c. French dressing
2 c. seedless grapes
Salt and pepper to taste
Salad greens (lettuce and cucumber)
⅓ c. dairy sour cream
1 oz. white wine
¼ c. walnut bits

Marinate chicken, celery and green peppers in French dressing 1 hour. Add grapes and season with salt and pepper. Arrange on salad greens. Mix sour cream and wine and add to salad. Garnish with nuts. Serves 4.

MEXICAN SALAD

1 large avocado, skinned
1 c. sour cream
½ lemon (juice of)
½ tsp. salt
½ tsp. chile powder
Dash of Tabasco
1 head lettuce
2 tomatoes, sliced
1½ c. shredded cheese
2 cans black olives
2 green onions, chopped
½ bag corn chips, crumbled

Place the first 6 ingredients in blender and "zap" until smooth. Tear the lettuce in pieces. Toss together lettuce, tomatoes, cheese, olives and onions. Pour the dressing on and toss again. Add crumbled corn chips on top and serve.

GARDEN PASTA SALAD

½ c. salad dressing
2 Tbsp. green onion slices
2 Tbsp. Parmesan cheese
2 Tbsp. milk
7 oz. spaghetti, cooked and drained
2 c. cherry tomato halves
1 c. green pepper chunks
½ c. pitted ripe olive slices
4 oz. salami, cut in strips
1 c. zucchini slices

Combine salad dressing, onion, Parmesan cheese and milk; mix well. Combine ¼ cup salad dressing mixture and spaghetti; toss lightly. *Chill.* Combine tomatoes, zucchini, green pepper, olives and salami; mix lightly. Top spaghetti with vegetables and remaining salad dressing mixture. Garnish with additional green onion if desired. Makes 4 servings. Something out of the ordinary!

CREAMY LAYERED CITRUS SALAD

1 c. mayonnaise
2 Tbsp. orange juice
1 tsp. grated orange rind
1 c. whipped topping
2 c. miniature marshmallows
2 c. grape halves
2 c. orange sections
2 c. banana slices
¼ c. chopped walnuts

Combine mayonnaise, juice and rind; fold in whipped topping. Chill. Toss marshmallows with grapes. Layer marshmallow mixture, oranges and bananas in 2 quart serving bowl; cover with mayonnaise mixture and walnuts. Top with additional grape halves. Serve immediately. Makes 8 servings.

SAUSALITO CITRUS SALAD

2 qt. torn assorted greens
1 c. orange slices
1 c. whole wheat croutons
½ c. chopped dates
1 Tbsp. sesame seeds, toasted
French dressing

Combine greens, oranges, croutons, dates and sesame seeds in a salad bowl; toss lightly. Serve with dressing. Makes 6 to 8 servings.

COTTAGE FRUIT SPLIT

2 c. cottage cheese
½ c. raisins
¼ c. chopped walnuts
4 cantaloupe wedges
Kiwi slices
Catalina dressing
Granola

Combine cottage cheese, raisins and walnuts; mix lightly. For each serving, top cantaloupe with large scoop of cottage cheese mixture; surround with kiwi. Pour dressing over cottage cheese mixture; sprinkle with granola and additional raisins. Makes 4 servings.

LAYERED CHEDDAR-FRUIT SALAD

½ c. mayonnaise
½ c. sour cream
1 Tbsp. honey
1½ c. Cheddar cheese, shredded
1 qt. lettuce, shredded
3 c. peach slices
3 c. strawberry slices
3 c. grapes

Combine mayonnaise, sour cream and honey; mix well. Chill. Combine 1 cup cheese and lettuce; toss lightly. In 2½ quart serving bowl, layer half of lettuce mixture, peaches, remaining lettuce mixture, strawberries, and grapes. Top with remaining cheese. Serve with mayonnaise mixture. Makes 8 servings.

CALIFORNIA FRUIT MEDLEY

2 c. strawberry halves
1 c. grapes
1 banana, cut in chunks
1 cantaloupe, cut into sixths
8 oz. Cool Whip
½ c. sour cream
¼ c. slivered almonds, toasted

Combine strawberries, grapes, bananas and almonds. Combine 2 cups whipped topping with sour cream. Fold into fruit. Spoon fruit on top of cantaloupe. Top with remaining whipped topping. Serves 6. You'll have 'em raving about this one!

FRUIT SALAD

2 cans mandarin oranges, drained
1 can pineapple chunks, drained
1 (4 oz.) jar maraschino cherries, drained
2 c. miniature marshmallows
1 c. broken nuts (walnuts or pecans)
1 tsp. lemon juice
1 env. whipped topping mix
Celery leaves for garnish

Toss oranges, pineapple, cherries, marshmallows and nuts; drizzle with lemon juice. Prepare topping mix. Fold into fruit. Cover and refrigerate 1 hour. Makes 8 to 10 servings.

BLUEBERRY PINEAPPLE SALAD

1 (15 oz.) can crushed pineapple
1 large box blackberry Jello
1 (14½ oz.) can blueberry pie filling

Prepare Jello using only 2 cups boiling water. Add blueberry pie filling and pineapple. Allow this to congeal.

Topping:

¾ c. chopped pecans
1 (8 oz.) pkg. cream cheese
½ pt. sour cream
⅓ c. sugar

Mix softened cream cheese, sour cream, and sugar together. (I beat with an electric mixer.) Add pecans and spread evenly over Jello and allow to set several hours or overnight.

CRANBERRY MOUSSE

6 oz. pkg. cherry gelatin
2 c. boiling water
1 lb. can (2 c.) whole cranberry sauce
3 oz. pkg. cream cheese, softened
¼ c. sugar
⅛ tsp. salt
1 c. whipping cream, whipped

Place gelatin in large bowl and add boiling water. Stir to dissolve. Chill until almost set and add cranberry sauce. Blend. Beat cream cheese until fluffy, gradually adding sugar and salt. Fold into whipped cream. Fold cream cheese mixture into gelatin and pour into 6 cup molds. Chill.

SALAD DRESSING FOR FRUIT

1 pkg. instant vanilla pudding
2 c. milk
1 c. sour cream

Mix instant pudding with milk until firm. Fold in sour cream.

ITALIAN VEGETABLE MARINADE

1 (8 oz.) bottle Italian dressing
2 c. cauliflowerets
1 c. zucchini slices
1 c. carrot slices
1 c. mushroom slices
½ c. ripe olive slices
1 qt. torn lettuce greens

Pour dressing over combined vegetables. Cover, marinate in refrigerator several hours. Drain, reserving marinade. Combine vegetables and greens; toss lightly. Serve with reserved marinade.

RICE SALAD

8 oz. can pineapple chunks
1 can chunk ham (or turkey or chicken)
2 c. cooked rice, cooled
½ c. grapes (or diced apple)
½ c. sliced celery
½ c. chopped nuts
¼ tsp. pepper
½ c. mayonnaise

Drain pineapple; reserve 3 tablespoons of juice. Combine all ingredients except mayonnaise. Mix well and chill. Arrange on salad greens. Mix mayonnaise with pineapple juice. Top salad. Makes 4 to 6 servings.

THE FARMERS LOVE LETTER

My sweet potato, do you carrot all for me?
You are the apple of my eye with your
radish hair and turnip nose.
My heart beets for you.
My love for you is as strong as onions.
If we cantaloupe, lettuce marry, and we
Will be a happy pear!

GRILLED CORN

8 ears corn
Ice water in clean pail
Butter, salt and pepper

Pull back husks from corn, carefully remove silks, push husks back in place, if necessary. Tie to hold husks firmly around corn. Soak corn in ice water for at least 30 minutes. Shake off excess water and place corn 4 to 6 inches above coals. Cook and turn to cook evenly until test kernel spurts out juice when pierced with knife point. This takes about 20 minutes. Serve immediately with butter, salt and pepper. Serves 4.

BAR-B-Q CORN ON THE COB

6 ears of fresh corn
1 c. milk
1 stick butter
Salt and pepper
Paper towels
Aluminum foil

Shuck and clean corn. Soak 12 paper towels in milk. Butter, salt and pepper corn. Wrap in milk soaked towels (2 for each ear) and cover each ear in foil. Place on moderately hot grill for 45 minutes. Do not place directly over fire. Serves 3 to 6.

CORN GRILLED IN ITS LEAVES

4 ears fresh sweet corn
¼ c. butter, softened
Salt and pepper to taste
1 tsp. chili powder

Peel back leaves of each ear of corn, but leave base attached. Remove all corn silk. Combine butter, and seasonings and rub into each cob of corn. Fold leaves back up around corn. Tie tops of leaves with string, or a strip of outside leaf. Grill over a hot moderate fire until outer leaves are charred, 10 to 15 minutes. Guests should peel corn over plates, to catch any dripping butter. Pass any remaining chili butter. Serves 4.

SEASONED CORN ON THE COB

Corn on the cob (unhusked)
Margarine
Dried oregano leaves, crushed
Garlic or onion salt

Pull back corn husks; remove silk, drizzle corn with margarine. Sprinkle with seasonings. Replace husks, place on open grill or over coals. Grill 30 minutes, turning often. Serve with additional margarine.

Variations: Remove husks and silk. Place each ear of corn on square of foil. Drizzle with margarine. Sprinkle with seasonings. Wrap securely in foil. Continue as directed. Remove husks and silk. Add corn to boiling water. Reduce heat. Cook until tender. Drizzle corn with margarine. Sprinkle with seasonings.

CORN ON THE COB

To boil, my favorite method of cooking corn indoors, is to bring a huge kettle of unsalted water to boil. (Salt toughens corn; some cooks add a pinch of sugar to boiling water.) While this is happening, put children to work, husking the corn, and pulling off

silk. Drop the corn cobs into the water. Put on a tightly fitting lid, take pot off the heat and let stand for 5 minutes. This amount of time is usually just about right, although large cobs or old corn might take longer. Try the following recipes for grilling corn out on the BBQ.

ROASTED CORN ON THE COB

Fresh ears of corn
Butter
Salt and pepper

Remove husks from corn. Remove silks with a stiff brush or by hand. Spread each ear with about 1 tablespoon of butter. Sprinkle with salt and pepper. Wrap in heavy duty foil. Roast over medium hot coals 30 minutes or until corn is tender, turning several times.

GRILLED PARMESAN CORN

½ c. grated Parmesan cheese
½ c. soft margarine
1 Tbsp. chopped parsley
½ tsp. salt
8 ears corn

Combine cheese, margarine, parsley, salt. Spread a rounded tablespoon of mixture on each ear of corn. Wrap securely in foil. Place on grill over medium coals. Cook 20 to 30 minutes. Makes 8 servings.

Main
Dishes

MEAT ROASTING GUIDE

Cut	Weight Pounds	Approx. Time (Hours) (325° oven)	Internal Temperature
BEEF			
Standing Rib Roast [1]			
(10 inch) ribs)	4	1¾	140° (rare)
[1] If using shorter cut (8-inch)		2	160° (medium)
ribs, allow 30 min. longer		2½	170° (well done)
	8	2½	140° (rare)
		3	160° (medium)
		4½	170° (well done)
Rolled Ribs	4	2	140° (rare)
		2½	160° (medium)
		3	170° (well done)
	6	3	140° (rare)
		3¼	160° (medium)
		4	170° (well done)
Rolled rump [2]	5	2¼	140° (rare)
		3	160° (medium)
		3¼	170° (well done)
Sirloin tip [2]	3	1½	140° (rare)
[2] Roast only if high quality.		2	160° (medium)
Otherwise, braise.		2¼	170° (well done)
LAMB			
Leg	6	3	175° (medium)
		3½	180° (well done)
	8	4	175° (medium)
		4½	180° (well done)
VEAL			
Leg (piece)	5	2½ to 3	170° (well done)
Shoulder	6	3½	170° (well done)
Rolled Shoulder	3 to 5	3 to 3½	170° (well done)

POULTRY ROASTING GUIDE

Type of Poultry	Ready-To-Cook Weight	Oven Temperature	Approx. Total Roasting Time
TURKEY	6 to 8 lbs.	325°	2½ to 3 hrs.
	8 to 12 lbs.	325°	3 to 3½ hrs.
	12 to 16 lbs.	325°	3½ to 4 hrs.
	16 to 20 lbs.	325°	4 to 4½ hrs.
	20 to 24 lbs.	300°	5 to 6 hrs.
CHICKEN	2 to 2½ lbs.	400°	1 to 1½ hrs.
(Unstuffed)	2½ to 4 lbs.	400°	1½ to 2½ hrs.
	4 to 8 lbs.	325°	3 to 5 hrs.
DUCK (Unstuffed)	3 to 5 lbs.	325°	2½ to 3 hrs.

NOTE: Small chickens are roasted at 400° so that they brown well in the short cooking time. They may also be done at 325° but will take longer and will not be as brown. Increase cooking time 15 to 20 minutes for stuffed chicken and duck.

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MAIN DISHES

RED SNAPPER

4 fillets
Salt and pepper

Topping:

1 c. canned tomatoes, chopped
1 tsp. basil
1 tsp. oregano
Dot with 2 Tbsp. butter
1 onion, chopped

Bake in 450° oven for 30 minutes *uncovered.* Take out of oven.

Top with:

2 Tbsp. Parmesan cheese
½ c. Monterey Jack cheese, shredded

Put back in oven. Bake 5 more minutes. Makes 4 servings.

BAKED PARMESAN FILLETS

2 lb. fish fillets
2 eggs, beaten
2 Tbsp. milk
1 c. corn flakes
¾ c. Parmesan cheese
½ tsp. salt

Dip fillets in combined egg and milk; coat with combined crumbs, cheese and salt. Place in greased 13x9 inch baking pan. Bake at 450° for 20 minutes, or until fish flakes easily with fork. Makes 6 servings.

BARBECUED FISH

2 to 3 lb. fish, boned
Salt
1 onion, finely chopped
2 Tbsp. butter
Juice from ½ lemon
2 tsp. vinegar
1¼ tsp. honey
¼ tsp. Worcestershire sauce
⅓ c. catsup
Cayenne pepper to taste

Arrange fish in greased dish skin side down. Sprinkle with salt. Simmer remaining ingredients until thick; spread over fish. Broil for 15 minutes, basting with sauce. Makes 4 to 6 servings.

SALMON AND POTATO PUFF

1 c. salmon (7¾ oz. can)
2 Tbsp. butter
2 Tbsp. finely cut celery
2 Tbsp. finely cut parsley
1 Tbsp. finely chopped onion
1½ c. hot seasoned mashed potatoes
1½ Tbsp. lemon juice
3 drops of Tabasco sauce
2 eggs, separated

Heat the butter and cook the celery, parsley and onion until onion is golden brown. Combine with salmon, mashed potatoes and seasonings. Beat egg yolks well and add to the mixture. Beat egg whites until stiff and fold in. Pile lightly in a greased baking dish. Bake for 1 hour at 350° or until center is firm and lightly browned. Makes 4 to 5 servings.

SALMON CHEESE CASSEROLE

1 lb. canned salmon (with liquid)
1 (4 oz.) can mushrooms, drained
1½ c. bread crumbs
2 eggs, beaten
1 c. grated cheese
1 Tbsp. lemon juice
1 Tbsp. minced onion

Flake fish in bowl, removing all bones. Add all remaining ingredients. Mix well. Pour into lightly greased crock pot. Cook 3 to 4 hours on LOW.

BARBECUED TURKEY LEGS

4½ lb. turkey legs (6 small legs)
1 c. flour
1 tsp. salt
¼ tsp. pepper
½ tsp. chili powder
6 Tbsp. melted shortening
1 bottle barbecue sauce (2 c.)

Rinse turkey legs; drain and pat dry. Dredge with flour mixed with seasonings. Brown in hot fat in large skillet. Pour barbecue sauce over meat. Cover and simmer on top of range 1 to 2 hours until tender.

Dutch oven method: Pour melted shortening over turkey legs that have been placed in large Dutch oven. Cover, place on coals. Let cook for 45 minutes. Pour barbeque sauce over all the turkey; replace lid. Put six coals around on lid. Continue cooking for 1 more hour.

CHICKEN PICANTE

Use 6 chicken breasts.

Mix:

¼ c. Dijon mustard
¼ c. picante sauce
2 Tbsp. lime juice

Pour sauce over chicken breasts to marinate for 1 hour. Cook chicken for 10 minutes on each side, then add the marinade. Cook for at least 5 minutes. Remove chicken to warm platter. Let marinade cook down. Pour over chicken. Dollop with plain yogurt. Garnish with parsley and segments of lime.

MARINATED CHICKEN BREASTS

6 boneless, skinless chicken breasts
46 oz. pineapple juice
16 oz. soy sauce
1 c. red wine vinegar
3 Tbsp. sugar
1 clove garlic, minced

Combine pineapple juice, soy sauce, vinegar, sugar and garlic; mix until sugar is dissolved. Pour marinade over chicken and let stand, refrigerated for 24 hours, turning once and stirring marinade occasionally. Remove chicken from marinade, drain and charcoal broil over medium fire for about 5 minutes. Serve with main meal or on a six inch hoagie roll with lettuce, red onion and tomato. (Marinade can be used again if sealed and refrigerated immediately.)

ORANGE CHICKEN

2 whole chicken breasts (4 halves), skinned and boned
2 Tbsp. butter, melted
½ tsp. paprika
¼ c. finely chopped onion
1 tsp. salt
¼ tsp. dried rosemary, crumbled
Pinch of black pepper
1 c. orange juice
Grated rind of 1 orange

1. Preheat oven to 350°. Arrange the chicken breasts in a 13x9x2 inch baking dish. Drizzle the butter evenly over the breasts and sprinkle with paprika.

2. In a small bowl, combine the onion, salt, pepper, rosemary, orange juice and orange rind. Pour over the breasts. Bake, uncovered, for 15 minutes or until fork tender, basting the breasts occasionally with pan juices. Serve with egg noodles or rice and a vegetable. Serves 4.

DRUNKEN CHICKEN WINGS

4 to 5 lb. chicken wings (tips cut off)
1 c. soy sauce
2 Tbsp. brown sugar
¾ c. brandy or bourbon
3 Tbsp. lemon juice

Combine, stir, pour over chicken wings. Marinate at room temperature for 4 hours. Bake in marinade sauce at 325° for 1½ hours. Serve marinade in side dish.

CHICKEN A LA CROUTONS

4 chicken breast halves
4 slices Swiss cheese
1 can cream of chicken soup
¼ c. sherry, dry white wine
2 to 3 c. seasoned croutons (Pepperidge Farm)
⅓ c. melted butter

Arrange chicken halves in shallow baking dish. Lay a slice of Swiss cheese over each. Combine soup and sherry, pour over chicken. Sprinkle croutons, drizzle with melted butter. Bake at 350° (uncovered) for 50 to 60 minutes.

FOIL BAKED CHICKEN

⅓ c. catsup
¼ c. brown sugar
2 Tbsp. Worcestershire sauce
⅓ c. white wine
¼ c. melted butter
2 tsp. dry mustard
2 tsp. chili powder
2½ lb. cut up fryer

Mix sauce in order given. Dip each piece of chicken in sauce. Place in baking dish. Pour sauce (about 2 tablespoons each) over each piece. Cover with foil. Bake at 425° for 45 minutes. Baste each piece again; recover. Bake for 15 more minutes.

Wrap each piece of chicken individually in foil, using about 2 tablespoons of sauce on each piece. Wrap securely. Bake in oven as directed or over hot coals.

ORIENTAL CHICKEN

⅓ c. water
1 tsp. cornstarch
2 chicken breasts, skinned, boned, cut in strips
2 Tbsp. oil
1 pkg. frozen Japanese vegetables
2 Tbsp. salted peanuts
1 Tbsp. soy sauce
½ tsp. ginger

Combine water and cornstarch; set aside. Saute chicken in oil in skillet or wok, stirring until meat turns white, about 5 minutes. Add vegetables, peanuts, soy sauce, ginger, and cornstarch mixture. Bring to full boil over medium heat, separating vegetables with a fork and stirring. Reduce heat; cover and simmer 4 minutes. Serve with rice and salad. Makes 4 servings.

CHEDDAR CHICKEN BREASTS

4 chicken breasts, boned and cut in halves
Dijon style mustard
2 Tbsp. butter
Salt and pepper
1 Tbsp. thyme
4 green onions, cut in ½ inch (divide into 8 bundles)
8 oz. Cheddar cheese, cut in 8 sticks
½ c. brandy
½ c. heavy cream

Flatten chicken breasts and spread with mustard, 1 teaspoon per breast. Sprinkle with thyme, salt and pepper. Lay a bunch of green onions and 1 cheese stick on center; roll up breasts and secure with toothpicks. Brown breasts in butter. Add brandy, cover and cook 15 minutes until done. Remove and keep warm. Stir in cream and cook until sauce is reduced and thickened. Spoon over chicken. Makes 8 servings.

ELEGANT GLAZED HAM

1 (3 to 4 lb.) fully cooked ham
1 c. light or dark corn syrup
3 Tbsp. prepared mustard
½ tsp. ground ginger
Dash of ground cloves

Place ham in shallow roasting pan. Bake in 325° oven 14 to 16 minutes per pound. In saucepan, mix remaining ingredients. Stirring constantly, bring to boil and boil 5 minutes. For last 30 minutes of baking time, brush ham often with glaze and decorate with orange slices, cranberries or pineapple.

PORK CHOPS
(Center cut)

Layer in shallow baking pan, put slice of lemon and onion on each chop.

Sauce:

½ c. brown sugar
½ c. catsup
½ c. vinegar

Stir sauce well to mix. Pour over pork chops. Bake in oven at 350° for 50 to 60 minutes.

WHISKEY-ED PORK CHOPS

Use 4 to 6 pork chops (center cut). Lay in baking pan.

Sauce:

¼ c. whiskey
¼ c. sugar
¼ c. soy sauce

Heat sauce in saucepan until sugar is dissolved. Pour over pork chops. Marinate 10 hours or overnight. Broil chops; cut off fat. Serve with marinade sauce in side dish.

SWEET N SOUR PORK

2½ c. cubed pork
2 Tbsp. butter or margarine
1 (8 oz.) can chunk pineapple
¼ c. brown sugar
1½ Tbsp. cornstarch
1½ Tbsp. soy sauce
¼ c. lemon juice
1 medium green pepper, cut in strips
¼ c. onion, cut in strips

Brown pork in butter; add vegetables and 1 cup water. Cover and let simmer until tender. Remove to plate. Meanwhile, drain pineapple and reserve liquid. Combine brown sugar, cornstarch; add pineapple syrup, lemon juice and soy sauce. Add salt and pepper to taste. Cook until thick. Add meat and vegetables and pineapple. Serve over rice. Makes 6 servings.

MARINATED PORK ROAST

Place roast in baking bag.

Pour in:

½ c. soy sauce
½ c. bourbon
2 Tbsp. brown sugar
1 tsp. ginger
1 clove garlic, crushed

Seal bag. Marinate 4 to 24 hours. Bake as you normally would. Really good!

DILLY POT ROAST

Brown pot roast on both sides. Place in roasting pan.

Add on top:

1 tsp. garlic salt
¾ tsp. paprika
1 tsp. dill weed
¾ c. bouillon
3 to 4 large onions, sliced
6 to 8 carrots, cut in 1 inch pieces

Cover and bake in 350° oven for 4 hours.

KOREAN STEAK

Use 7 bone roast. Score top ¼ inch thick.

Put into bowl:

1 c. soy sauce
¼ c. white vinegar
1 medium onion, chopped
¼ tsp. cayenne pepper
1 tsp. onion powder
5 cloves garlic, crushed

Marinate overnight. Cook over hot charcoal, turning often, about 30 minutes per side for well done.

GRILLED MARINATED ROAST

Use 7 bone or 0 bone chuck roast; prick with a fork to tenderize. Place in baking dish. Marinate 24 hours.

Marinade (in blender):

½ c. burgundy wine
¼ c. peanut oil
¼ c. cider vinegar
1 onion, chopped
1 rib celery, chopped
1 Tbsp. mustard
1 tsp. Worcestershire sauce
1 tsp. rosemary
½ tsp. garlic, minced

"Zap" in blender a minute. Pour over meat to marinate. Cook outside over coals on charcoal grill, turning often. Baste occasionally with marinade juices, about 30 minutes per side all total.

Note: The more often you turn the meat, the more it sears in the juices and flavor.

BARBECUED BEEF KABOBS

Green peppers, cut into squares
Carrots, cut into 1½ inch pieces
Beef sirloin, cut in 1 inch pieces
Fresh mushroom caps
Barbecue sauce

Parboil green peppers for 3 minutes and carrots 5 to 7 minutes; drain. Alternate meat and vegetables on skewers. Broil 15 to 20 minutes, turning and brushing with barbecue sauce. Serve over hot cooked rice or noodles.

Outdoor method: Grill over hot coals (coals will be glowing) 10 to 15 minutes or to desired doneness, turning and brushing with barbecue sauce.

SPEEDY TUNA SPUD BOATS

1 baking potato
½ can tuna fish
¼ c. chopped tomato
½ c. grated Swiss cheese, divided
2 Tbsp. mayonnaise, divided
⅛ tsp. dried dill
Pinch of salt and pepper

Scrub potatoes well; dry and prick with fork. Bake in 425° oven for 55 to 65 minutes, until soft. Cut in halves lengthwise; scoop out pulp into bowl. Add tuna, tomato, ⅓ cup Swiss cheese, 1 tablespoon mayonnaise, dill, salt and pepper. Mix well. Spoon mixture into potato shells. Top with remaining mayonnaise, sprinkle with remaining cheese. Place in oven to warm through, about 10 minutes. Sprinkle with chopped parsley if desired. Makes 1 serving.

BROCCOLI TUNA ROLL-UPS

1 can cream of mushroom soup
1 c. milk
1 can tuna fish, drained
1 (10 oz.) pkg. frozen broccoli spears, thawed, drained and cut in 1 inch pieces
1 c. shredded Cheddar cheese
1 (2.8 oz.) can French fried onions
6 small (7 inch) flour tortillas
1 tomato, chopped (optional)

Combine soup and milk; set aside. Combine tuna fish, broccoli, ½ cup cheese and ½ French fried onions. Stir in ¾ cup soup mixture. Divide tuna mixture evenly between tortillas and roll up; place seam side down in a lightly greased 9x13 inch baking dish. Stir tomato into remaining soup and pour over top of tortillas. Bake, covered, at 350° for 35 minutes. Top center of tortillas with remaining cheese and onions. Bake uncovered 5 minutes longer. Makes 6 servings.

MOTHER'S MEAT LOAF

3 lb. ground beef
3 tsp. salt
½ c. chopped onions
1½ c. milk
½ to 1 c. crushed crackers
½ tsp. pepper
2 eggs, beaten

Mix all together and form a loaf. Place in loaf pan.

Top with:

⅔ c. catsup
2 Tbsp. brown sugar

Bake at 350° for 1 hour or until done. Makes 2 loaves.

BEEF SKILLET FIESTA

1 lb. ground beef
¼ c. diced onion
2 tsp. salt
¼ tsp. pepper
1 Tbsp. chili powder
1 (1 lb.) can tomatoes
1 can corn
1¼ c. bouillon
1⅓ c. Minute rice

Brown meat on high heat, leaving meat in large chunks. Add onion. Cook until onions are tender; drain. Add seasonings, tomatoes, corn and bouillon. Bring to boil; stir in rice. Remove from heat; cover. Let stand 5 minutes. Fluff with fork. Makes 4 large servings.

BEAN N BURGER CUPS

Preheat oven to 375°.

Combine:

1 lb. ground beef
¼ c. chopped green onions
2 Tbsp. bottled steak sauce
¼ c. unseasoned bread crumbs
½ tsp. salt
¼ c. milk
1 egg, beaten

Mix well. Divide mixture among 4 greased 10 ounce glass custard cups, patting meat mixture against bottom and sides. Place cups on cookie sheet; bake 10 minutes, pour off fat. Meanwhile, cook 4 slices of bacon until crisp and crumble. Use 1 tablespoon of bacon drippings and saute 1 chopped onion until transparent.

Add:

1 (16 oz.) can pork and beans in tomato sauce
¼ c. ketchup
1 tsp. dry mustard
1 Tbsp. brown sugar
Dash of Tabasco sauce

Cook until heated through. To serve, remove meat cups. Spoon beans evenly into each. Garnish with crumbled bacon and chopped green onions. This is really fun to serve ... edible dishes!

SHEPHERD'S PIE

¼ c. chopped onion
¼ c. chopped green pepper
2 tsp. vegetable oil
1 lb. ground beef or lamb
Salt and pepper to taste
4 hot baked potatoes
2 Tbsp. milk
1 c. shredded Cheddar cheese
2 Tbsp. melted butter

In large skillet, saute onion, green pepper in oil for 5 minutes. Break up and add meat. Cook and stir until meat loses pink color; drain. Mix in salt and pepper; set aside. Halve potatoes lengthwise and gently scoop out pulp, leaving shells ¼ inch thick. Mash potato pulp. Mix in milk, cheese, salt and pepper. Spoon meat mixture, equally divided into potato shells, packing down lightly. Mound potato mixture equally divided onto tops. Drizzle with butter. Place in shallow baking pan and bake in 475° oven for about 15 minutes until tops are lightly browned. Serve hot. Makes 4 servings.

Note: Leftover hamburger, lamb, or pork can be used if it is ground, or chopped finely.

HAMBURGER STROGANOFF

½ c. onion, chopped
¼ c. butter
1 lb. ground beef
2 Tbsp. flour
1 tsp. salt
1 tsp. pepper
1 c. sliced mushrooms
1 c. cream of chicken soup
1 c. sour cream

Cook the onion in butter until transparent. Add the beef and cook, stirring until beef is browned. Add the flour, salt and pepper, mushrooms and soup; cook 5 minutes. Serve over rice. Garnish with paprika. Makes 4 servings.

LINDA'S CRAZY CRUST PIZZA

Crust - Mix well together with electric mixer:

1 c. flour
1 tsp. baking powder
1 tsp. salt
⅛ tsp. pepper
2 eggs
⅔ c. milk

Pour onto fully enclosed and heavily greased cookie sheet. Tip to cover entire bottom evenly.

Topping - Top in order given:

1 (8 oz.) can tomato sauce
1 lb. browned ground beef
1 chopped onion
1 chopped green pepper
½ lb. shredded Jack cheese
Italian seasoning
Garlic powder
Onion salt
Pepper (just a sprinkle of each over the top)

Bake at 425° for 15 minutes on lowest oven rack. Even the kids like to make this one!

MINIATURE PIZZA

1 lb. grated sharp Cheddar cheese
1 medium minced onion
1 c. tomato sauce
½ c. oil
1 large can chopped ripe olives
Sliced salami and hot dogs
Garlic powder and oregano to taste
English muffins

Combine tomato sauce and oil. This is the first layer to go down. Next, add Cheddar cheese, then minced onion. Ripe olives, salami and hot dogs are last. Use your imagination by adding other pizza toppings to suit your personal taste. Bake at 350° for 10 minutes. Slice into quarters and serve as hors d'oeuvres.

This is a fun lunch to involve the whole family. Get your assembly line going and be creative!

HAMBURGER PIZZA

1 lb. hamburger
1 c. tomato sauce
1 c. grated cheese (Cheddar or Mozzarella)

Flatten hamburger on cookie sheet. Broil 10 minutes. Spread seasoned tomato sauce on top. Sprinkle with grated Cheddar or Mozzarella cheese and broil until cheese bubbles.

Hint: When broiling anything in oven, always prop oven door open a few inches.

BURRITOS

1 lb. ground beef, browned and drained
2 (12 oz.) cans refried beans
1 c. Cheddar cheese, shredded
1 pkg. taco seasoning
12 flour tortillas

Mix browned ground beef with refried beans and seasoning. Warm on top of stove. Place meat mixture on tortillas (about 3 tablespoons each). Top with shredded cheese. Roll up. Place in baking pan, seam side down. Bake at 350° for 10 to 15 minutes, until cheese melts.

You may dress this dish up by serving on a bed of shredded lettuce, cherry tomatoes on the side, dollop of sour cream on top. Don't forget to pass the salsa around!

ENCHILADAS

1 pkg. large flour tortillas
1 lb. ground beef
1 can refried beans
1 small can green chilies, chopped
1 onion, chopped
3 c. shredded cheese
1 pkg. enchilada sauce (make according to directions)

Fry hamburger, chopped onions and green chilies until done. Add refried beans; season to taste. Put large spoonful of mixture on tortillas, roll up, put seam side down in large cake pan. Pour enchilada sauce over. Add lots of cheese on top. Bake uncovered in 375° oven for 45 minutes.

This can be made a day before, leaving off sauce and cheese until ready to bake. (The more sauce and cheese, the better.)

SOUR CREAM CHICKEN ENCHILADAS

6 chicken breasts, boned, baked and cubed
1 large pkg. Monterey Jack cheese, grated
1 medium red onion, diced
1 pkg. flour tortillas (12)

Sauce:

1 pt. sour cream
½ tsp. salt
1 small can diced chilies (mild)
2 cans cream of chicken soup

Mix all sauce ingredients together in bowl.

Combine first 3 ingredients and put in tortillas, roll up, placing seam side down in large casserole dish. Pour over top. Bake, uncovered, until hot. Bake in 350° oven for sauce 20 to 30 minutes.

ENCHILADA PIE WITH BEEF

2 lb. ground beef
2 small cans tomato sauce
1 Tbsp. chili powder
1 onion, chopped
2 cloves garlic, minced
1 doz. tortilla
2 cans cream of chicken soup
¾ c. milk
Small can chopped green chilies
¾ lb. grated Cheddar cheese

Brown meat, onion and garlic in small amount of oil. Add tomato sauce, chili powder, salt and pepper to taste. Cook about 5 minutes. Mix together and heat thoroughly the cream of chicken soup, milk and green chilies. Line large pan with six tortillas and cover with meat sauce. Add another layer of tortilla and cover with soup mixture. Top all with grated cheese. Bake at 350° for 30 minutes.

ITALIAN-STYLE ZUCCHINI

6 zucchini
3 c. soft bread crumbs
Grated Parmesan cheese
1 small onion, minced
3 Tbsp. minced parsley
2 eggs, beaten
2 Tbsp. butter
1 tsp. salt
⅛ tsp. pepper

Cut ends from zucchini; do not pare. Cook in boiling water for 5 minutes. Halve lengthwise. Remove pulp with spoon; reserve shells. Combine zucchini pulp, crumbs, ½ cup cheese, onion, parsley, eggs, salt and pepper. Mix well. Fill shells. Dot with butter and sprinkle with cheese. Bake at 350° for 30 minutes. *This a real girdle buster!*

HAMBURGER ZUCCHINI

1 lb. hamburger
1 large onion, chopped
1 can tomato juice or tomatoes
1 zucchini, sliced
½ tsp. salt

Fry hamburger with onion and salt. Pour off fat. Then add tomato juice, or tomatoes. Add cut up zucchini. Simmer until zucchini is tender.

EASY SQUASH CASSEROLE

2 c. drained, cooked squash
2 c. cracker crumbs
1 c. grated cheese
¾ stick margarine
1 tsp. pepper
1 c. chopped onion

Add melted butter and all ingredients; mix well with a small amount of milk. Bake at 375° for 40 minutes.

SQUASH CASSEROLE

2 c. cooked squash
½ to 1 c. chopped onion
1 c. grated cheese
1 c. evaporated milk
2 eggs
2 c. cracker crumbs
½ tsp. pepper
¾ stick margarine
1 tsp. salt

Mash squash. Add other ingredients and mix well. Pour in greased dish and bake. Bake at 350° for 40 minutes. Sprinkle with cracker crumbs after removing from oven.

COMPANY'S COMIN' RICE CASSEROLE

½ lb. hamburger
1 medium onion, chopped
1 medium green pepper, chopped
½ c. celery, chopped
⅔ c. white rice (not cooked)
½ c. water
1 can cream of chicken soup
1 can cream of mushroom soup
1 (2 oz.) can mushrooms
1 can pimentos, drained
1 c. grated cheese

Brown hamburger in skillet; drain off fat. Add onion, celery, and pepper; cook until limp. Add remaining ingredients and mix well. Pour into 2 quart casserole. Cover and bake at 350° for 1 hour. *Very good!*

CREAMY MUSHROOM RICE

1½ c. water
1 (3 oz.) can sliced mushrooms
2 Tbsp. butter
2 chicken bouillon cubes
1½ c. Minute rice
½ c. sour cream

Combine water, mushrooms (drained), butter and bouillon cubes in saucepan; bring to boil. Stir in rice. Remove from heat; let stand 5 minutes. Stir in sour cream. Fluff with fork. Serve at once. Makes 4 servings.

TAKE-ALONG BAKED BEANS

6 bacon slices, cut into ½ inch pieces
1 c. onion rings
½ c. chopped green pepper
2 (22 oz.) jars Boston baked beans
1 c. barbecue sauce

Cook bacon, onion rings and green pepper until vegetables are tender, drain. Combine bacon, onion, green pepper, baked beans and barbecue sauce in 2 quart casserole. Cover and cook in 350° oven for 30 minutes. Garnish with additional cooked bacon strips. Makes 6 to 8 servings.

DINNER CASSEROLE

1 (15 oz.) box macaroni and cheese, cooked as directed
1 can tuna or chicken
1½ c. cream sauce
1 jar drained marinated artichoke hearts
1 c. grated Cheddar cheese

Mix everything together and sprinkle cheese on top. Bake 20 to 30 minutes at 350°. Really easy, great for camping!

HADLEY CASSEROLE

1 (7¼ oz.) pkg. macaroni and cheese dinner
1 lb. ground beef
½ c. fresh bread crumbs
⅓ c. barbecue sauce
¼ c. chopped onion
1 egg, beaten
¼ tsp. salt

Prepare dinner as directed on package. Combine remaining ingredients; mix lightly. Spread meat mixture in 8 inch square baking pan. Top with dinner. Cover. Bake at 350° for 20 minutes. Remove cover; continue baking for 20 minutes. Let stand 5 minutes before serving. Makes 6 servings.

Microwave: Prepare dinner as directed on package. Spread meat mixture in 8 inch square baking dish. Microwave on HIGH 5 minutes; top with dinner. Microwave 5 minutes. Cover; let stand 5 minutes before serving.

DANG-GOOD CASSEROLE

½ lb. sausage, browned
¼ c. drippings
2 ribs celery, chopped
1 large green pepper, chopped
4 green onions, chopped
1 large onion, chopped

Add sausage. Precook ¾ cup rice.

Add:

14 oz. can mushrooms with juice
½ c. water
1½ c. beef bouillon

Place all ingredients in casserole; stir to mix well. Cover, cook in 375° oven for 35 minutes.

POOR BOY CASSEROLE

1 (No. 2½) can pork and beans
1 lb. ground beef
¼ c. chopped green pepper
¼ c. onion
¼ c. ketchup

Brown hamburger with onions and green pepper. Drain; add ketchup and pork and beans. Put in casserole dish. Top with biscuits, homemade or refrigerator type. Place in 350° oven until biscuits are golden brown.

IMPOSSIBLE TACO PIE

1 lb. ground beef
½ c. chopped onion
1 env. taco seasoning mix
1 can green chilies, chopped and drained
1¼ c. milk
3¼ c. Bisquick
3 eggs
2 tomatoes, sliced
1 c. Jack or Cheddar cheese, shredded

Grease 10 inch quiche dish. Brown beef and onion; drain. Stir in seasoning mix. Spread in plate. Sprinkle with chilies. Beat milk, Bisquick and eggs until smooth. Pour into plate. Bake 25 minutes in preheated oven at 400°. Top with tomatoes and cheese. Bake 5 to 10 more minutes.

IMPOSSIBLE LASAGNE PIE

1 lb. ground beef
1 tsp. oregano
½ tsp. basil
1 (6 oz.) can tomato paste
1 c. Mozzarella cheese, shredded
½ c. cottage cheese
¼ c. Parmesan cheese
1 c. milk
⅔ c. Bisquick
2 eggs
1 tsp. salt
Sprinkle of pepper

Grease 10 inch quiche dish. Brown hamburger; drain. Stir in oregano, basil, tomato paste, ½ cup cheese in plate. Spoon beef mixture over top; beat milk, Bisquick, eggs, salt and pepper, 1 minute with hand mixer or 15 seconds with blender. Pour into plate. Bake 30 to 35 minutes at 400°. Sprinkle with remaining cheese. Cool 5 minutes before serving.

IMPOSSIBLE BACON PIE

12 slices bacon, fried and crumbled
1 c. Swiss cheese, shredded
⅓ c. onion, chopped
2 c. milk
1 c. Bisquick
4 eggs
¼ tsp. salt
Sprinkle of pepper

Heat oven to 400°. Grease 10 inch quiche dish. Sprinkle bacon, cheese, and onion in plate. Beat remaining ingredients until smooth, 15 seconds in blender or 1 minute by hand mixer. Pour into plate. Bake until knife inserted comes out clean, about 35 to 40 minutes. Cool 5 minutes.

IMPOSSIBLE CHEESEBURGER PIE

1 lb. ground beef
1½ c. chopped onion
½ tsp. salt
¼ tsp. pepper
1½ c. milk
¾ c. Bisquick
3 eggs
2 tomatoes, sliced
1 c. shredded cheese

Heat oven to 400°. Grease pie plate (10 x 1½ inch). Brown ground beef and onion; drain. Stir in salt and pepper. Spread in plate. Beat milk, baking mix and eggs until smooth, 15 seconds in blender or 1 minute with hand beater. Pour into plate. Bake 25 minutes. Top with tomatoes; sprinkle with cheese. Bake until knife inserted in center comes out clean, 5 to 8 minutes. Cool 5 minutes. Makes 6 to 8 servings.

EASY DEEP DISH PIZZA

3 c. Bisquick baking mix
¾ c. water
1 lb. ground beef
½ c. chopped onion
½ tsp. salt
2 cloves garlic, crushed
1 (15 oz.) can tomato sauce
1 tsp. Italian seasoning
1 (4½ oz.) jar sliced mushrooms
½ c. chopped green pepper
2 c. shredded Mozzarella cheese

Heat oven to 425°. Lightly grease jelly roll pan or cookie sheet (15½ x 10 ½ x 1 inch). Mix baking mix and water until soft dough forms. Gently smooth dough into ball on floured surface. Knead 20 times; pat dough on bottom and up sides of pan with floured hands. Cook and stir ground beef, onion, salt, and garlic until beef is browned; drain. Mix tomato sauce and Italian seasoning; spread evenly over dough. Spread beef over sauce. Top with mushrooms, green pepper and cheese. Bake until crust is golden, about 20 minutes. Makes 8 servings.

PRONTO CASSEROLE

1 lb. hamburger
Salt and pepper to taste
1 onion, chopped
1 can chili
1 pkg. corn chips
Grated cheese

Season hamburger; add ½ of onion and brown in skillet. Add chili and simmer 10 minutes. Pour corn chips into 10x10 inch baking dish and cover with hamburger mixture. Top with grated cheese and other half of onion. Bake at 350° for 15 minutes.

Optional: May decorate with sliced black olives.

BAKED NOODLES IN CHEESE SAUCE

1 (6 oz.) pkg. egg noodles
4 Tbsp. melted butter
8 oz. fresh mushrooms, sliced
1½ c. warm milk
2½ c. shredded Monterey Jack cheese
¼ tsp. each dry mustard, nutmeg, salt and pepper
½ c. toasted slivered almonds

Heat oven to 350°. Cook noodles according to package directions, until just tender; drain. Put noodles into 2 quart glass baking dish. Stir in 2 tablespoons melted butter; toss to coat. Heat remaining 2 tablespoons butter in skillet. Add mushrooms; saute until liquid has evaporated, about 10 minutes. Stir in milk, cheese, mustard, nutmeg, salt and pepper; stir just until cheese is melted. Remove from heat. Pour sauce over noodles; toss well. Bake until hot and bubbly, about 15 to 20 minutes. Toss noodles to mix well. Top with toasted slivered almonds. Makes 4 to 6 servings.

CHINESE NOODLES

1 pkg. Chinese noodles, or thin spaghetti
¼ c. sesame oil
3 Tbsp. soy sauce
½ c. chopped scallions

Cook noodles in 3 or 4 quarts boiling water until barely tender. Drain and rinse in cold water. Drain again. Toss in a skillet over medium heat with oil, soy sauce and scallions until heated through. Serve at once with stir-fry vegetables for a good meatless dinner. Serves 6.

FETTUCCINI

1 can cream of mushroom soup
¾ c. milk
½ c. grated Parmesan cheese
3 c. cooked noodles
4 Tbsp. butter

In large saucepan, stir soup until smooth; blend in milk and cheese. Heat, stirring now and then. Just before serving, toss hot noodles with butter. Combine soup mixture with noodles. Serve with additional cheese. Makes about 3 ½ cups.

LINGUINE WITH BUTTER-CLAM SAUCE

1 to 1½ lb. linguine or thin spaghetti
½ tsp. salt
½ lb. butter
2 to 3 cans minced clams (save liquid)
1 bottle clam juice (need just a little)
4 cloves garlic, pressed
½ c. chopped parsley
½ c. grated Parmesan cheese
2 Tbsp. sour cream

Melt the butter and saute garlic and salt just until golden. Cook linguine until done; drain and cover. Drain clams, add enough bottled liquid to clam juice to make 2 cups. Stir the liquid into butter mixture. Simmer for 10 minutes. Add clams, parsley and pepper. Let simmer for only 2 minutes. Toss a cupful of sauce with cooked linguine and add sour cream. Top with remaining sauce, garnish with larger pieces of parsley and sprinkle with Parmesan cheese on top of sauce. Serve with large green salad, you have a great meal! Makes 4 to 6 servings.

VENETIAN PASTA ROLLS

1 lb. Italian sausage
½ c. finely chopped onion
1 (16 oz.) jar spaghetti sauce
½ c. grated Parmesan cheese
8 lasagne noodles, cooked and drained
1 c. Mozzarella cheese, shredded

Remove casing from sausage; crumble sausage into skillet. Brown sausage; drain. Add onion. Cook until tender. Stir in ½ cup sauce and ⅓ cup Parmesan cheese. Cover each noodle with about ⅓ cup sausage mixture; roll up. Place seam side down in 12x8 inch baking dish. Spoon remaining sauce over noodles; top with Mozzarella cheese. Bake at 350° for 30 minutes. Serve with additional Parmesan cheese. Makes 8 servings.

Hamburger may be substituted for sausage.

CHEESE POTATOES IN FOIL

3 large baking potatoes, pared
Salt and pepper
1 large onion, sliced
4 slices bacon, cooked
1 stick margarine
½ lb. sharp Cheddar cheese, cubed

Slice potatoes into large pieces of foil. Sprinkle with salt and pepper. Crumble bacon over potatoes. Add onion and cheese. Dot with butter. Wrap loosely and seal with a double fold. Cook in 350° oven for 1 hour, turning occasionally.

Cook outside over hot charcoal for 45 minutes or until done, turning often.

ELEGANTLY SCALLOPED POTATOES

6 medium potatoes
2 c. shredded Cheddar cheese
¼ c. margarine
1½ c. sour cream
⅓ c. chopped onion
1 tsp. salt
¼ tsp. pepper

Boil potatoes with skin; cool, peel and cut in cubes. In saucepan, combine butter and cheese; stir until almost melted. Remove from heat and add remaining ingredients. Fold in potatoes and put in greased 2 quart casserole. Bake 25 minutes at 450°.

Note: Can cover with buttered bread crumbs before baking.

CROCK POT POTATOES

1 pt. sour cream
2 cans Cheddar cheese soup
Instant onions (to taste)
1 stick margarine
6 to 8 medium potatoes, boiled

Melt margarine in saucepan and add sour cream and soup. Combine with cooked potatoes in crock pot on LOW heat for at least 1 hour. Delicious!

POTATO BAKE

1 egg
1 Tbsp. milk
1 env. seasoning mix (Shake 'n Bake)
1 Tbsp. Parmesan cheese
2 cans new potatoes

Heat oven to 350°; beat egg and milk. Blend seasoning mix with cheese. Roll potatoes in egg mix, then coating mix. Place potatoes on greased pan. Bake, uncovered, for 30 minutes. Makes 6 to 8 servings. Why didn't I think of this before? This is great and soooo easy while out camping.

SOUFFLED BAKED POTATOES

6 medium potatoes
1 c. sour cream
½ c. butter
1 egg, lightly beaten
1 tsp. salt
Pepper
2 Tbsp. chopped chives

Bake potatoes without foil, until soft. Cut thin slice lengthwise off each top. Remove contents and mash. Combine other ingredients; blend into potato and whip. Add a little cream or milk if necessary to whip fluffy. Pile filling lightly into potato shells. Top with grated cheese, bacon bits, or slivered almonds. Bake on cookie sheet at 375° until tops are lightly browned.

THANKSGIVING SWEET POTATOES WITH PECANS

4 large sweet potatoes or yams
½ stick butter, softened
¾ c. sugar
⅛ tsp. salt
2 oz. bourbon
½ c. pecans, coarsely chopped

Place potatoes in large saucepan and cover with water. Bring to boil, cover and cook until tender, about 35 minutes. Drain. When cool, peel off skins and place in mixing bowl. Mash with butter. Beat in sugar, salt and bourbon. Spread half potato

mixture in a greased 1½ quart round casserole and sprinkle with half the pecans. Repeat with second layer and rest of nuts. Bake casserole in a 325° oven until hot and the pecans turn light brown, about 30 minutes. Serves 6 to 8 people.

MANDARIN SWEET POTATOES

¼ c. brown sugar
2 Tbsp. butter
2 Tbsp. orange marmalade
½ tsp. salt
1 (11 oz.) can sweet potatoes
1 can mandarin oranges, drained

Heat sugar, butter, marmalade and salt to boiling in 10 inch skillet; add potatoes. Cook until potatoes are hot, stir in oranges and heat. Makes 3 to 4 servings.

SAUSAGE FRITTATA

8 oz. Brown N Serve sausage links
¼ c. chopped onion
¼ c. chopped green pepper
5 eggs
¼ c. milk
1 tomato, skinned and chopped
1½ Tbsp. butter

Saute onion and green pepper. In a medium bowl, combine eggs and milk. Add onions, green peppers, and tomatoes. Melt butter in skillet. Add egg mixture and cook over low heat until eggs are almost set. Arrange Brown N Serve sausage links on top of eggs. To finish cooking top, broil 4 inches from heat source until center is firm and top lightly browned. Cut into 5 wedges and serve warm.

SIZZLEAN ROUND-UPS

6 strips Sizzlean pork or beef
2 slices bread
6 eggs
Salt
Paprika

Butter the bottoms of a 6 cup muffin pan. Line sides of each cup with one Sizzlean breakfast strip. Tear bread into small pieces in bottom of cups. Carefully break an egg over bread. Sprinkle egg with salt and paprika. Bake in preheated 325°F. oven for 10 to 15 minutes until eggs are set. Makes 6 servings.

SCOTCH EGGS

8 large eggs (hard-boiled)
1 lb. bulk pork sausage
2 Tbsp. all-purpose flour
1 large egg, slightly beaten
½ c. fine dry bread crumbs
Deep fat for frying

Shell eggs and dry on a towel. Divide sausage into 8 equal parts. On wax paper, pat each portion into an oval large enough to cover the egg completely. Pat sausage around each egg; roll into flour. Dip into beaten egg, roll in crumbs. Fry eggs in 2 batches in deep fat heated to 375° until golden brown, 8 to 10 minutes. Serve hot with tomato sauce and rice for a good lunch, or serve with hash brown potatoes for breakfast. Makes 8 servings.

AUTUMN BRUNCH

2 English muffins, sliced
4 eggs, poached slightly
Sliced tomato
4 slices turkey
Slices bacon, cooked
1 can artichoke hearts, sauteed in butter
Shredded Mozzarella cheese
Hollandaise sauce
Dot top with black olives

Layer as indicated. Slip under broiler until cheese melts (about 5 minutes).

Note: This also cooks eggs more. Serves 4.

CREOLE SAUCE

8 slices bacon, cooked and broken in pieces (use pan drippings)
½ c. onions, chopped
¼ c. green pepper, chopped
¼ c. green onion, chopped
1 can tomatoes and juice
6 drops of Tabasco
1 clove garlic, pressed
½ c. celery, chopped
1 bay leaf
1 tsp. sweet basil
1 Tbsp. Worcestershire sauce

Saute about 20 minutes over medium heat.

Eggs Creole: Place sauce in bottom of individual baking dishes. Crack single egg in each dish. Sprinkle with Parmesan cheese, paprika and parsley. Put on cookie sheet. Bake 15 minutes at 350°.

CAMPING EGGS

12 eggs, beaten
2 cans cream style corn
4 c. Cheddar cheese, grated
2 cans whole green chilies, chopped
1 Tbsp. Worcestershire sauce
1 Tbsp. salt
½ tsp. pepper

Preheat oven 325°. In large bowl, combine all ingredients. Beat well until well mixed. Pour into a 13x9 inch baking dish. (May be prepared in advance at this point. Cover and refrigerate up to 24 hours.) Place in oven and bake for 1 hour or until firm to the touch. Serves a bunch!

GOOD MORNING MELON

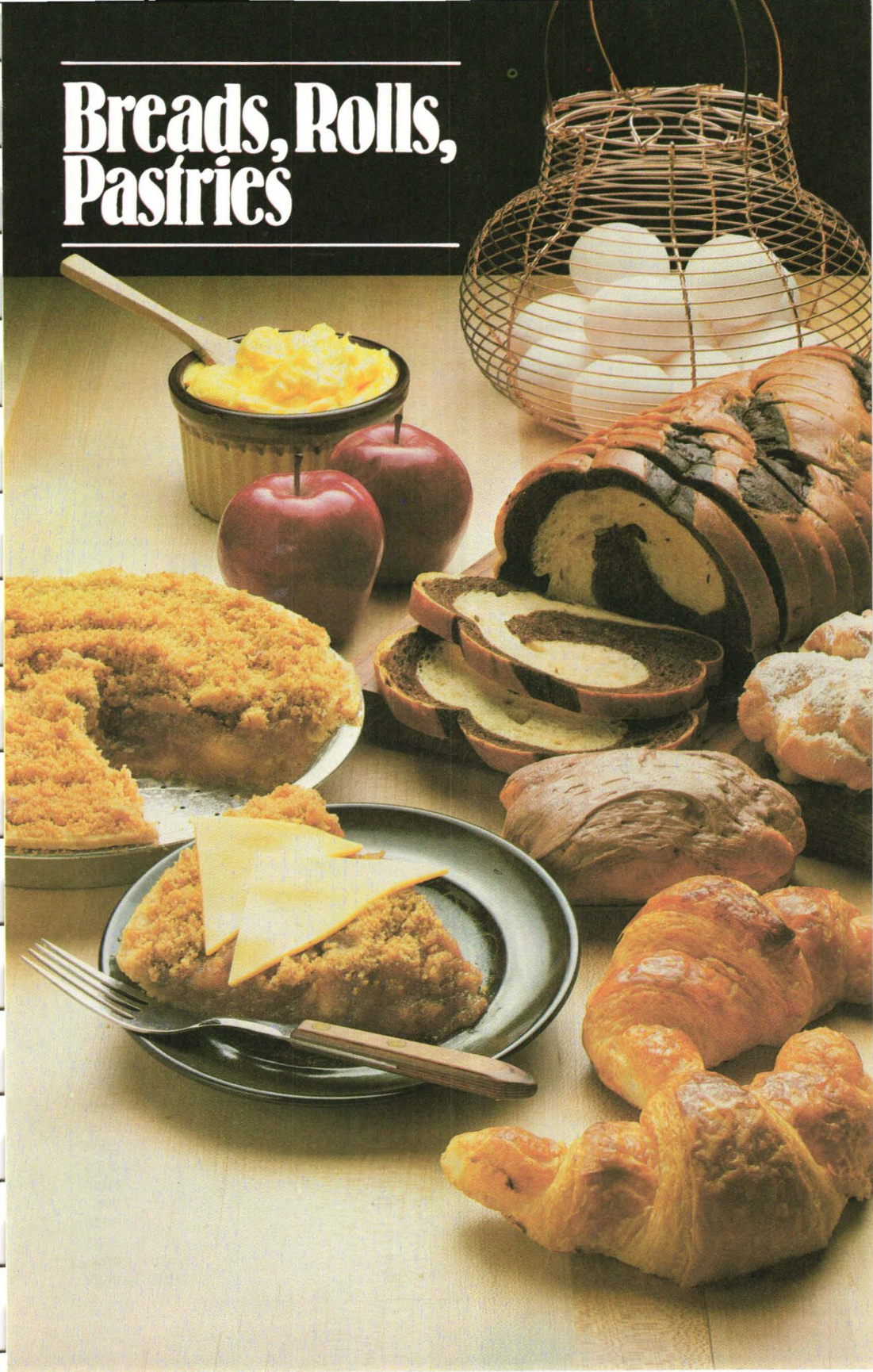
4 medium ripe cantaloupes
1 Tbsp. sugar
1 tsp. cinnamon
Finely grated rind from 1 large lemon
¼ c. white Port wine (optional)
4 scoops vanilla ice cream or cottage cheese
4 sprigs fresh mint

Cut melons in halves; remove seeds and discard. Use a melon baller to remove fruit, leaving ½ inch thick shell. Lay shells cut side down on a cookie sheet, lined with waxed paper. Cover with plastic wrap and refrigerate. Put melon balls in large bowl; add sugar, cinnamon and lemon rind. Using wooden spoon, gently stir to mix. Cover

with plastic wrap and refrigerate 30 minutes. Add Port wine to melon balls; stir to mix. Refrigerate, covered, for 1 hour. Place melon balls in shells. Top with ice cream or cottage cheese. *Enjoy!*

Notes

Breads, Rolls, Pastries



EQUIVALENT CHART

3 tsp.	1 tbsp.
2 tbsp.	⅛ c.
4 tbsp.	¼ c.
8 tbsp.	½ c.
16 tbsp.	1 c.
5 tbsp. + 1 tsp.	⅓ c.
12 tbsp.	¾ c.
4 oz.	½c.
8 oz.	1 c.
16 oz.	1 lb.
1 oz.	2 tbsp. fat or liquid
2 c.	1 pt.
2 pt.	1 qt.
1 qt.	4 c.
⅝ c.	½ c. + 2 tbsp.
⅞ c.	¾ c. + 2 tbsp.
1 jigger	1½ fl. oz. (3 tbsp.)
8 to 10 egg whites	1 c.
12 to 14 egg yolks	1 c.
1 c. unwhipped cream	2 c. whipped
1 lb. shredded American cheese	4 c.
¼ lb. crumbled Bleu cheese	1 c.
1 lemon	3 tbsp. juice
1 orange	⅓ c. juice
1 lb. unshelled walnuts	1½ to 1¾ c. shelled
2 c. fat	1 lb.
1 lb. butter	2 c. or 4 sticks
2 c. granulated sugar	1 lb.
3½ - 4 c. unsifted powdered sugar	1 lb.
2¼ c. packed brown sugar	1 lb.
4 c. sifted flour	1 lb.
4½ c. cake flour	1 lb.
3½ c. unsifted whole wheat flour	1 lb.
4 oz. (1 to 1¼ c.) uncooked macaroni	2¼ c. cooked
7 oz. spaghetti	4 c. cooked
4 oz. (1½ to 2 c.) uncooked noodles	2 c. cooked
28 saltine crackers	1 c. crumbs
4 slices bread	1 c. crumbs
14 square graham crackers	1 c. crumbs
22 vanilla wafers	1 c. crumbs

SUBSTITUTIONS FOR A MISSING INGREDIENT

1 square **chocolate** (1 ounce) = 3 or 4 tablespoons cocoa plus ½ tablespoon fat.
1 tablespoon **cornstarch** (for thickening) = 2 tablespoons flour.
1 cup sifted **all-purpose flour** = 1 cup plus 2 tablespoons sifted cake flour.
1 cup sifted **cake flour** = 1 cup minus 2 tablespoons sifted all-purpose flour.
1 teaspoon **baking powder** = ¼ teaspoon baking soda plus ½ teaspoon cream of tartar.
1 cup **sour milk** = 1 cup sweet milk into which 1 tablespoon vinegar or lemon juice has been stirred; or 1 cup buttermilk (let stand for 5 minutes).
1 cup **sweet milk** = 1 cup sour milk or buttermilk plus ½ teaspoon baking soda.
¾ cup **cracker crumbs** = 1 cup bread crumbs.
1 cup **cream, sour, heavy** = ⅓ cup butter and ⅔ cup milk in any sour milk recipe.
1 teaspoon **dried herbs** = 1 tablespoon fresh herbs.
1 cup **whole milk** = ½ cup evaporated milk and ½ cup water or 1 cup reconstituted nonfat dry milk and 1 tablespoon butter.
1 package **active dry yeast** = 1 cake compressed yeast.
1 tablespoon **instant minced onion, rehydrated** = 1 small fresh onion.
1 tablespoon **prepared mustard** = 1 teaspoon dry mustard.
⅛ teaspoon **garlic powder** = 1 small pressed clove of garlic.
1 lb. **whole dates** = 1½ c. pitted and cut.
3 medium **bananas** = 1 c. mashed.
3 c. **dry corn flakes** = 1 c. crushed.
10 **miniature marshmallows** = 1 large marshmallow.

GENERAL OVEN CHART

Very slow oven	250° to 300° F.
Slow oven	300° to 325° F.
Moderate oven	325° to 375° F.
Medium hot oven	375° to 400° F.
Hot oven	400° to 450° F.
Very hot oven	450° to 500° F.

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size:	Average Contents
8-oz.	1 cup
picnic	1¼ cups
No. 300	1¾ cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2½ cups
No. 2½	3½ cups
No. 3	4 cups
No. 10	12 to 13 cups

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BREADS, ROLLS, PASTRIES

TUNA CHEESE BAKE TOASTIES

3 hamburger buns, buttered
1 can tuna, drained
1 (3 oz.) pkg. cream cheese
2 Tbsp. mayonnaise
2 tsp. lemon juice
1 tsp. minced onion
1 tsp. horseradish
1 can green beans, drained
1 c. shredded cheese

Broil bun halves. Meantime, mix all ingredients except cheese. Spread on buns, ½ cup each, sprinkle with cheese. Bake 10 minutes. (These are open faced sandwiches.) Makes 6.

BEACH PICNIC SANDWICHES

2 c. shredded cabbage
¼ c. chopped green pepper
½ tsp. celery seed
Salad dressing
6 hard rolls, split
Assorted cold cut meats
Muenster cheese
Tomato slices

Combine cabbage, green peppers, celery seed and ¼ cup salad dressing. Mix and chill. For each sandwich, spread roll halves with salad dressing. Cover bottom halves with cabbage mixture. Alternate layers of cold meats and cheese, tomato slices. Add top half of roll. Makes 6 sandwiches.

ITALIAN HERO SANDWICH

1 loaf French bread
¼ c. sour cream
2 Tbsp. prepared mustard
⅛ tsp. garlic powder
Lettuce leaves
8 slices Provolone cheese
8 slices bologna
8 slices Colby cheese
Tomato slices
12 slices hard salami
8 slices Swiss cheese
Red onion rings

Cut loaf in halves horizontally. Combine sour cream, mustard, and garlic powder; spread on cut surface of bread. Place lettuce on bottom half, layer Provolone cheese, bologna, Colby cheese, tomato slices, salami slices, Swiss cheese and onion rings. Cover with top half of bread. Cut into 4 sandwiches.

HEARTY HERO

1 (16 oz.) loaf French bread, sliced diagonally (almost to bottom into 1½ inch slices)
⅓ c. margarine
Lettuce leaves
7 slices cheese, cut in halves, diagonally
2½ c. prepared ham salad

Brush margarine between slices of bread, place lettuce and 1 cheese slice between each slice. Spread about 3 tablespoons salad between each slice. To serve, on each bread side of filling, cut through center of bread sections to form sandwiches. Refrigerate leftovers. Makes 14 servings.

SUPER SUPPER SANDWICH

½ c. celery slices
2 Tbsp. onion, chopped
¼ c. margarine
3 Tbsp. flour
½ tsp. prepared mustard
½ tsp. salt
2 c. milk
½ lb. frankfurters, sliced
8 white bread slices, toasted
Sliced cheese

Saute vegetables in margarine; blend in flour, mustard and seasonings. Gradually add milk; cook, stirring constantly, until thickened. Stir in frankfurters; heat. For each sandwich cover slice toast with cheese, broil until melted. Top with frankfurter mixture.

SUMMER SANDWICH

1 c. thin zucchini slices
2 Tbsp. cucumber salad dressing
2 pita bread rounds, cut in halves
Lettuce
4 tomato slices
½ lb. roast beef slices
Slices cheese

Combine zucchini and dressing; mix lightly. For each sandwich, fill bread with zucchini mixture and remaining ingredients. Makes 4.

HOE DOWN SANDWICHES

4 hard cooked eggs, chopped
¾ c. chopped ham
¼ c. chopped celery
¼ c. chopped dill pickle
Mayonnaise
16 whole wheat bread slices
16 slices cheese
Margarine

Combine eggs, ham, celery, pickle and enough mayonnaise to moisten; mix lightly. For each sandwich, cover slices of bread with cheese, egg mixture, then another slice cheese. Top with slice bread, spread bread with margarine. Place sandwiches on cookie sheet; broil on each side until golden brown and cheese melts. Makes 8 sandwiches.

BEEF IN A POCKET

1 lb. lean ground beef
½ c. chopped onion
½ c. chopped green pepper
1 c. sliced mushrooms
1 clove garlic, crushed
1 (6 oz.) can tomato paste
3 Tbsp. water
½ tsp. salt
¼ tsp. pepper
12 lettuce leaves
6 slices American cheese
6 whole wheat pita breads

Stir and cook beef until no longer pink. Add onion; cook about 5 minutes; drain. Add green pepper, mushrooms, garlic, tomato paste, water, salt and pepper. Simmer 10 to 15 minutes. To serve, cut cheese slices in half, diagonally. Cut pita in half to form pocket. Line with lettuce leaf. Fill each pita with cheese and meat. Makes 12 sandwiches.

MAGIC PUFF SANDWICHES

Tuna:

1 can tuna, drained
2 c. shredded Cheddar cheese
¼ c. sliced celery
¼ c. chopped onion
3 Tbsp. lemon juice

Italian:

3½ oz. sliced pepperoni
2 c. Mozzarella cheese
½ c. sliced ripe olives
½ c. chopped green peppers
½ tsp. Italian seasoning
¼ tsp. garlic powder

Heat oven to 450°. Mix 1¼ cups Bisquick, ¾ cup mayonnaise and 1 egg. Stir in the ingredients from one of the preceding variations. Spread mixture evenly over 6 slices bread. Bake on ungreased cookie sheet until puffy and golden brown, about 10 minutes. Garnish as desired. Serve immediately. Makes 6 open face sandwiches.

CHEESE 'N EGG BISCUITWICHES

10 oz. can refrigerator biscuits
6 eggs
1 Tbsp. milk
1 Tbsp. chopped green pepper
⅛ tsp. pepper
1 Tbsp. margarine
5 cheese slices

Heat oven to 400°. Prepare biscuits according to package directions. In medium bowl, combine eggs, milk, green pepper and pepper; beat well. In large skillet, melt margarine. Stir in egg mixture; cook until set, but moist, stirring occasionally. Remove from heat. Cut cheese into 20 triangles. Place biscuits on ungreased cookie sheet, split each biscuit in half. Spoon eggs onto bottom half of biscuit. Top with 2 cheese triangles. Replace top half of biscuit. Bake at 400° for 2 to 3 minutes or until cheese is melted. Serve immediately. Makes 10 sandwiches.

A COOK'S PRAYER

Lord, guide my willing hands
To bake my bread today,
To mix a little laughter
In what I do or say.

Help me to feed my family
With good food seasoned right,
With wisdom of a loving heart
Keep my kitchen shining bright.

Guide my erring thoughts to Heaven
When my spirit is sad and low,
Help me set my dinner table
With food for hearts that glow.

BEER BREAD

3 c. self-rising flour
2 Tbsp. sugar
1 (12 oz.) can warm beer

Mix all ingredients together. Put in greased pan and bake for 45 minutes at 375°.

Phyllis Hadley

EASY BEER CHEESE BREAD

3¾ c. biscuit baking mix
1 c. finely shredded sharp Cheddar cheese
1 egg
1 (12 oz.) can beer (1½ c.)

Heat oven to 350°. Grease a 2 quart casserole or grease and flour a 9x5x3 inch loaf pan. Mix all ingredients; beat vigorously 30 seconds. Pour into prepared casserole or loaf pan. Bake until golden brown, 45 to 50 minutes. Remove from casserole; cool 10 minutes. Cut casserole bread into wedges to serve; cut loaf into generous ½ inch thick slices.

Do-ahead tip: Cool bread completely; wrap in aluminum foil. To serve, heat in foil in 375° oven for about 20 minutes. Makes 8 servings.

PEANUT BUTTER BEER BREAD

2½ c. all-purpose flour
2 Tbsp. granulated sugar
5 tsp. baking powder
1 tsp. salt
¼ c. butter or margarine, melted
½ c. crunchy peanut butter
12 oz. beer

In large bowl, combine and blend flour, sugar, baking powder and salt. Add butter and peanut butter. Stir in beer until just blended. Pour into greased 9x5 inch loaf pan. Bake in 350° oven for 1 hour or until tested done. Remove from pan; cool on wire rack. Makes 1 loaf.

QUICK CHEDDAR BREAD

3⅓ c. biscuit mix
2 c. shredded sharp Cheddar cheese
1¼ c. milk
2 eggs, slightly beaten

Combine biscuit mix and cheese. Add milk and eggs, mixing just until moistened. Pour into greased, floured 9x5 inch loaf pan. Bake at 350° for 45 to 50 minutes. Serve warm.

Variation: Add ½ teaspoon of dill weed.

CHEESE ONION BREAD

½ c. chopped onion
1 Tbsp. fat
1 beaten egg
½ c. milk
1½ c. biscuit mix
1 c. grated cheese, divided
1 Tbsp. poppy seed (optional)
2 Tbsp. melted butter or margarine

Saute onion in fat until tender and lightly browned. Beat eggs and milk and add to biscuit mix. Stir only until dry ingredients are just moistened. Add onion and half of cheese. Spread dough in greased 8 x 1½ inch round baking dish. Sprinkle top with remaining cheese (and poppy seed, if desired). Drizzle melted butter over dough. Bake at 400° for 20 to 25 minutes. Serve hot. Makes 6 to 8 servings.

COULD BE BOJANGLE'S BISCUITS

3 c. self-rising flour
3 tsp. baking powder
2 tsp. confectioners sugar
½ c. solid vegetable shortening
1¼ c. buttermilk
Butter

Mix dry ingredients. Cut in shortening. Stir in buttermilk. Knead a few times. Roll out on a floured board or countertop. Cut and bake in preheated 450° oven for 12 minutes. Brush with butter.

MONKEY BREAD

3 cans biscuits
½ c. sugar
1 Tbsp. cinnamon
1 stick margarine
1 c. brown sugar
2 tsp. water
½ c. nuts, chopped

Quarter biscuits; roll into cinnamon and sugar that has been mixed together. Put in greased Bundt pan. Melt margarine, brown sugar and water; boil 2 minutes and pour over biscuits. Bake at 350° for 25 minutes.

Optional: Place chopped nuts in bottom of pan before adding biscuits.

CRISPY BREAD STICKS

3 c. Rice Chex cereal *or* Wheat Chex cereal, crushed to 1 c.
1½ c. all-purpose flour
¾ tsp. salt
¾ c. water
Hot oil for frying

Preheat deep fryer to 375°. Measure and crush cereal in glass measuring cup. Combine cereal, flour and salt. Stir in water. Knead to work in dry ingredients. (Dough will be stiff.) Roll out on lightly floured surface to ¼ inch thick. Cut strips of dough ⅓ inch wide and 3 inches long. Fry 1 to 1½ minutes or until golden brown. Drain on absorbent paper. Makes about 8 dozen.

MORMON MUFFINS

1⅓ c. flour
1 tsp. baking soda
½ tsp. salt
4 Tbsp. shortening
2 Tbsp. brown sugar
1 egg
½ c. molasses
⅔ c. buttermilk

Grease 12 muffin tins. Sift together the flour, soda, and salt. Blend the sugar, egg and molasses. Add dry ingredients to the shortening mixture alternately with the buttermilk. Bake at 400° for 15 to 18 minutes.

BANANA BREAD

2 eggs
⅔ c. sugar
⅓ c. salad oil
¼ tsp. baking soda
2 tsp. baking powder
3 medium ripe bananas
1¾ c. sifted flour
½ tsp. salt
½ c. chopped nuts

Break eggs into bowl and beat until well blended. Cut bananas in 1 inch pieces with eggs. Mash with fork and mix. Add sugar, oil to banana mixture and beat until well mixed. Sift flour, baking powder, baking soda and salt together into banana mixture. Add nuts and mix until dry ingredients are just blended. Pour into greased loaf pan. Bake in oven at 350° for 55 to 60 minutes. Cool before cutting. Makes one loaf.

ZUCCHINI BREAD

3 c. flour
1 tsp. baking soda
¼ tsp. baking powder
1 tsp. salt
2 c. sugar
1 c. oil
2 c. grated zucchini
3 eggs
¾ c. chopped nuts
¾ tsp. cinnamon
¾ tsp. nutmeg
¼ tsp. cloves
2 to 3 tsp. vanilla

Mix dry ingredients. Combine eggs, sugar, oil and vanilla. Add to dry ingredients. Mix until moist. Pour into two greased loaf pans. Bake at 325° for 1 hour. Cool completely. Wrap lightly and freeze. Makes 2 loaves.

Phyllis Hadley

PINEAPPLE ZUCCHINI BREAD

In large mixing bowl, add:

3 eggs
2 c. sugar
2 c. zucchini
1 (8 oz.) can crushed pineapple
1 c. oil
2 tsp. vanilla

Sift together:

3 c. flour
2 c. baking soda
½ tsp. baking powder
1 c. chopped nuts or 1 c. raisins

Sift together:

2 tsp. cinnamon
1 tsp. nutmeg
1 tsp. salt

Mix all ingredients; pour into greased loaf pan. Bake at 350° for 1 hour.

APPLESAUCE BREAD

2 c. flour
1 tsp. baking soda
½ tsp. baking powder
½ tsp. salt
½ tsp. cinnamon
½ tsp. allspice
1 c. sugar
2 eggs
2 c. chunky applesauce
½ tsp. vanilla
1 c. walnuts

Stir lightly; pour into greased loaf pan. Bake at 350° for 1 hour.

DILLY CASSEROLE BREAD

Soften 1 package active dry yeast in ¼ cup warm water.

Combine in mixing bowl:

1 c. creamed cottage cheese, heated to lukewarm
2 Tbsp. sugar
1 Tbsp. instant minced onion
1 Tbsp. butter
2 Tbsp. dill seed
1 tsp. salt
¼ tsp. soda
1 unbeaten egg and yeast

Add 2¼ to 2½ cups all-purpose flour to form stiff dough, beaten well after each addition. First add flour. Use mixer at medium speed. Cover, let rise in warm place until doubled in size 50 to 60 minutes. Stir down dough. Put into greased casserole. Let rise 30 to 40 minutes. Brush with butter.

Phyllis Hadley

Pancakes are a traditional camping breakfast. They're fast and filling and delicious. Forgot the syrup? No problem! A few staples mixed in the correct proportions and you're a hit in the galley once again.

ORANGE SAUCE FOR PANCAKES

1 c. orange juice
2 Tbsp. grated onion rind
1½ Tbsp. cornstarch
¼ tsp. salt
½ c. sugar

Beat constantly in small saucepan over medium heat until thickened. Serve hot over pancakes, or French toast.

APPLE FLAPS

1½ c. flour
2 Tbsp. sugar
¾ Tbsp. baking powder
¼ tsp. salt
1 c. applesauce
1 tsp. nutmeg
¾ c. milk
2 eggs
2 Tbsp. melted butter

Mix all together. Don't mix too much! Use spoon, not mixer. Spoon onto hot griddle, turn over when bubbly around the edges. *Nice change!*

French toast, soaked overnight in eggs, orange juice and honey, is the star of a simple brunch.

OVEN FRENCH TOAST

½ c. melted butter
⅓ c. fresh orange juice
1 Tbsp. honey
4 eggs
1 loaf unsliced Vienna bread or 8 slices (each 1 inch thick) of other bread

Sauce:

¾ c. (1½ sticks) butter
¼ c. dark brown sugar
2 Tbsp. honey
¼ tsp. fresh lemon juice
¼ c. fresh orange juice

Pour ½ cup melted butter into 15x10 inch jelly roll pan to cover evenly. Place in refrigerator to chill. Whisk one-third cup orange juice, 1 tablespoon honey and eggs in large bowl, until well blended. Dip bread into egg mixture and lay out on prepared jelly roll pan. Cover and refrigerate up to 24 hours.

Next day, heat oven to 400°. Bake until bottoms are golden brown, about 8 to 10 minutes. Turn toast over, bake until tops are golden, about 8 minutes. While toast bakes, make sauce.

Melt ¾ cup butter in saucepan. Remove from heat. Stir brown sugar, 2 tablespoons honey, lemon juice and ¼ cup orange juice. Return to low heat for 1 minute, stirring. Serve French toast with orange and honey butter sauce. Serves 4.

POTATO PANCAKES

Use 4 large potatoes, peeled and grated.

Add:

1 egg
1 Tbsp. flour
1 tsp. salt
¼ tsp. pepper
¼ c. chopped green onion
¼ c. milk

Blend all ingredients; fry in hot oil on griddle, or frying pan. Serve with applesauce. Makes about 20 pancakes.

TOLL HOUSE PIE

2 eggs
½ c. all-purpose flour
½ c. sugar
½ c. firmly packed brown sugar
1 c. butter (room temperature)
1 c. semi-sweet chocolate morsels
1 c. chopped walnuts
1 (9 inch) unbaked pie shell
Whipped cream or ice cream (optional)

Preheat oven to 325°. In large bowl, beat eggs until foamy. Beat in flour, sugar and brown sugar until well blended. Blend in melted butter. Stir in chocolate chips and walnuts. Pour into pie shell. Bake 1 hour at 325°. Remove from oven. Serve warm with whipped cream or ice cream.

Recipe may be doubled. Bake two pies, freeze one for later use.

WALNUT PIE

1 (9 inch) pie shell, baked and cooled
½ c. eggs (2 or 3)
1 c. maple syrup
¼ c. (½ stick) butter, melted
3 c. chopped walnuts

Preheat oven to 325°. Combine the eggs, maple syrup and butter. Add the walnuts and pour into the pie shell. Place the assembled pie on a baking sheet and bake until only the center inch of pie wiggles when gently bumped, about 45 minutes.

PECAN PIE

3 eggs, slightly beaten
1 c. light or dark corn syrup
1 c. sugar
2 Tbsp. margarine or butter, melted
1 tsp. vanilla
1½ c. pecans
1 unbaked 9 inch pie shell

In large bowl, stir together first 5 ingredients until well blended. Stir in nuts. Pour into pastry shell. Bake at 350° for 50 to 55 minutes. Cool. Serves 8.

PHYLLIS' VERY OWN PECAN OR WALNUT PIE

1 c. white corn syrup
1 c. dark brown sugar
⅓ tsp. salt
⅓ c. melted butter
1 tsp. vanilla
3 eggs
1 heaping c. shelled pecans (or walnuts)

Mix syrup, sugar, salt, butter, and vanilla. Add slightly beaten eggs. Pour into 9 inch unbaked pie shell. Sprinkle pecans (or walnuts) over filling. Bake in 350° oven for 45 minutes. You can top it a bit with ice cream or whipped cream, but even plain, nothing tops this one!

PUMPKIN CHIFFON PIE

2 pkg. instant vanilla pudding
1⅓ c. milk
1½ tsp. spices (cinnamon, cloves, nutmeg, ½ tsp. each)
2 c. whipped topping
1 can pumpkin

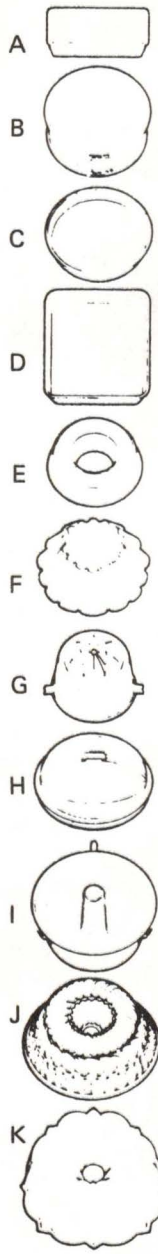
Mix all ingredients; mix well. Put into baked pie shell. Chill 4 hours or overnight.

Cakes, Cookies,
Desserts

HANDY CHART OF KITCHEN MATH

(Size of Pans and Baking Dishes)

Cooking need never become a crisis, when you use our handy charts. Need a 4 or 6-cup baking dish? Will your fancy mold be the right size for the recipe? See below for the answers.



COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR:

4-cup baking dish:
- 9-inch pie plate
- 8x1¼-inch layer cake pan - **C**
- 7⅜x3⅝x2¼-inch loaf pan - **A**

6-cup baking dish:
- 8 or 9x1½-inch layer cake pan - **C**
- 10-inch pie plate
- 8½x3⅝x2⅝-inch loaf pan - **A**

8-cup baking dish:
- 8x8x2-inch square pan - **D**
- 11x7x1½-inch baking pan
- 9x5x3-inch loaf pan - **A**

10-cup baking dish:
- 9x9x2-inch square pan - **D**
- 11¾x7½x1¾-inch baking pan
- 15x10x1-inch jelly-roll pan

12-cup baking dish and over:

13½x8½x2-inch glass baking pan	12 cups
13x9x2-inch metal baking pan	15 cups
14x10½x2½-inch roasting pan	19 cups

TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS

Tube Pans:

7½x3-inch "Bundt" tube pan - **K**	6 cups
9x3½-inch fancy tube or "Bundt" pan - **J** or **K**	9 cups
9x3½-inch angel cake pan - **I**	12 cups
10x3¾-inch "Bundt" or "Crownburst" pan - **K**	12 cups
9x3½-inch fancy tube mold - **J**	12 cups
10x4-inch fancy tube mold (Kugelhupf) - **J**	16 cups
10x4-inch angel cake pan - **I**	18 cups

Melon Mold:

7x5½x4-inch mold - **H**	6 cups

Spring-Form Pans:

8x3-inch pan - **B**	12 cups
9x3-inch pan - **B**	16 cups

Ring Molds:

8½x2¼-inch mold - **E**	4½ cups
9¼x2¾-inch mold - **E**	8 cups

Charlotte Mold:

6x4¼-inch mold - **G**	7½ cups

Brioche Pan:

9½x3¼-inch pan - **F**	8 cups

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ZUCCHINI COOKIES

1 c. sugar
½ c. margarine
1 egg
1 tsp. vanilla
1½ c. flour
½ tsp. salt
½ tsp. baking powder
½ tsp. baking soda
½ tsp. cinnamon
¼ tsp. cloves
¼ tsp. nutmeg

Beat well the first 4 ingredients. Sift together remaining ingredients. Combine well.

Add:

1½ c. oatmeal
1 c. grated, drained zucchini
½ c. chopped nuts
½ c. raisins

Drop by tablespoonful on greased cookie sheet. Bake at 350° for 10 to 12 minutes until lightly browned.

APPLESAUCE COOKIES

2 c. applesauce
2 c. sugar
2 eggs
1 c. shortening
1 c. nuts
1 c. raisins
4 c. flour
2 tsp. soda
1 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
½ tsp. cloves

Cream shortening and sugar; add eggs, one at a time. Mix well. Stir in applesauce. Sift dry ingredients and add. Add nuts and raisins. Drop by teaspoonful on greased cookie sheet and bake about 15 minutes at 350°.

Variations: Chocolate chips and coconut may be used instead of raisins and nuts. Mashed bananas or zucchini may be used instead of applesauce. Good versatile recipe. Makes about 8 dozen cookies.

SNICKERDOODLES

½ c. butter, softened
½ c. shortening
1½ c. plus 2 Tbsp. sugar
2 eggs
2¾ c. flour
2 tsp. cream of tartar
1 tsp. soda
¼ tsp. salt
2 tsp. cinnamon

Thoroughly mix together butter, shortening, 1½ cups sugar and the eggs. Blend in flour, cream of tartar, soda and salt. Shape dough by rounded teaspoon into balls. Mix 2 tablespoons sugar and cinnamon. Roll balls in mixture. Place 2 inches apart on

ungreased baking sheet and bake at 400° for 8 to 10 minutes. Remove from baking sheet immediately. Makes about 6 dozen cookies.

Optional: You may add chocolate chips or nuts to the batter.

CARROT COOKIES

1 c. shortening
¾ c. sugar
1 c. mashed, cooked carrots
2 eggs
2 c. all-purpose flour
2 tsp. baking powder
½ tsp. salt
1 small can coconut

Mix shortening and sugar; add carrots and eggs. Sift remaining ingredients together. Stir in with coconut. Drop 2 inches apart on greased cookie sheet. Bake at 375° for 8 minutes. Remove from cookie sheet. Ice while warm with orange icing.

EASY PEANUT BUTTER COOKIES

1 (14 oz.) can Eagle Brand condensed milk *(not evaporated)*
¾ c. peanut butter
2 c. biscuit baking mix (Bisquick)
1 tsp. vanilla
Granulated sugar

Preheat oven to 375°. In large mixing bowl, beat Eagle Brand and peanut butter until smooth. Add biscuit mix and vanilla; mix well. Shape into 1 inch balls. Roll in sugar. Place 2 inches apart on ungreased baking sheets. Flatten with fork. Bake 6 to 8 minutes or until *lightly* browned. (Do not overbake.) Cool, store tightly at room temperature.

Peanut Blossoms: Shape as the preceding; *do not flatten.* Bake as the preceding, press chocolate candy kiss in center of each ball immediately after baking.

ICING

2½ c. powdered sugar
¼ tsp. salt
1 heaping Tbsp. grated peel (orange or lemon)
⅓ c. shortening
1 egg yolk
4 tsp. juice (orange or lemon)
½ tsp. powdered sugar

Cream salt, peel, egg yolk, shortening and powdered sugar; cream until smooth. Add *heated* juice, cream until smooth.

GRANDMA'S COOKIE JAR

When I went to visit Grandma
I was always thrilled
For I knew she kept
A cookie jar well filled.

Quickly I removed my wraps
And Grandma led the way
Into a pungent kitchen
With treasures on display.

Peanut butter cookies,
Gumdrops tart and sweet.
Macaroons and gingersnaps
And brownies for a treat.

With a glass of buttermilk
I tasted everything.
Grandma looking on at me
As though I were king.

I love to visit Grandma,
It's a trip I most enjoy
Though manhood's now replaced
That eager little boy.

MANDARIN ORANGE CAKE

1 box yellow cake mix
4 eggs
1 large can mandarin oranges with juice

Mix and bake in 9x13 inch pan at 350° for 35 minutes.

Frosting:

8 oz. container Cool Whip
1 box vanilla instant pudding
20 oz. can crushed pineapple with juice

Mix Cool Whip with pudding and add pineapple. Keep refrigerated.

HARVEY WALLBANGER CAKE

1 box yellow cake mix
1 tsp. grated orange rind
¾ c. orange juice
¼ c. Galliano
¼ c. vodka
3 eggs
⅓ c. oil
Confectioners sugar

Mix dry cake mix with remaining ingredients through oil; beat with an electric mixer for 5 minutes. Pour into greased and floured tube or Bundt pan and bake 45 to 50 minutes in preheated 350° oven. When cool, dust with confectioners sugar. Makes 12 to 16 servings.

BETTER THAN SEX DESSERT

1 box yellow cake mix, baked according to pkg. directions in 9x13 inch pan
1 (1 lb. 4 oz.) can crushed pineapple
1 c. sugar
1 pkg. vanilla pudding, prepared to pkg. directions
1 c. whipping cream, whipped and sweetened
Flaked coconut

Bake cake. Bring crushed pineapple and sugar to boil, stirring, then let cool. When cake is cooled, poke holes in it with fork and pour pineapple mixture over it. Spread prepared pudding over the top. Refrigerate. Shortly before serving, cover with whipped cream sweetened to taste, and sprinkle with coconut, plain or toasted. Makes 8 servings.

CARROT CAKE

2 c. sugar
2 c. flour, sifted
2 tsp. baking soda
2 tsp. cinnamon
1 tsp. baking powder
1 tsp. salt
1 tsp. cloves or allspice
4 eggs, beaten
3 c. carrots, grated
1 c. walnuts, chopped

Combine dry ingredients; stir in eggs, oil and carrots. Mix in remaining ingredients. Pour into a greased 9x13 inch pan. Bake at 325° for 40 to 50 minutes or until toothpick comes out clean. Cool and frost with Cream Cheese Frosting.

Cream Cheese Frosting:

1 (8 oz.) pkg. cream cheese
½ c. butter, softened
1 (16 oz.) pkg. powdered sugar
1 tsp. vanilla

Cream butter and cream cheese well. Gradually add sugar and vanilla. Beat until smooth.

FRUIT COCKTAIL CAKE

1½ c. sugar
2 c. flour
1½ tsp. soda
2 eggs
1 large can fruit cocktail

Mix all ingredients in bowl just to combine (do *not* use electric mixer). Pour into greased, floured oblong baking pan. Sprinkle top generously with powdered sugar, cocoanut, and chopped pecans. Bake at 325° for 45 minutes. Just before removing cake from oven, combine in small saucepan ¼ cup margarine, ¾ cup sugar and ½ cup milk. Bring to a boil for 1 minute. Remove from heat; add 1 teaspoon vanilla. Remove cake from oven and spoon hot syrup over hot cake. Serve warm.

TWO FLAVOR JELLO RAINBOW CAKE

2 baked 9 inch white cake layers, cooled
2 (3 oz.) pkg. Jello (any two flavors)
2 c. boiling water
1 (8 oz.) container Cool Whip, thawed

Place cake layers, top side up, in 2 clean layer pans. Prick each cake with utility fork at ½ inch intervals. Dissolve each flavor gelatin separately in 1 cup of the boiling water and carefully spoon each over one of the cake layers. Chill 3 to 4 hours. Dip one cake pan in warm water for 10 seconds; turn out onto serving plate. Top with 1 cup Cool Whip. Unmold second layer; place carefully on first layer. Frost top and sides with remaining Cool Whip. Chill. Garnish as desired.

PISTACHIO NUT SWIRL CAKE

1 pkg. yellow cake mix
1 pkg. pistachio instant pudding
4 eggs
½ c. oil
1 c. sour cream
½ tsp. almond extract

Place all ingredients into large mixer bowl; blend. Beat at medium speed for 2 minutes.

Combine:

½ c. sugar
½ c. chopped nuts
1 tsp. cinnamon

Pour ⅓ batter into greased, floured tube pan; sprinkle with ½ sugar mixture. Repeat layers, top with remaining batter. Bake in 350° oven for 50 minutes, or until center springs back when lightly touched. Cool 15 minutes before removing from pan.

HAPPINESS CAKE

1 c. of good thoughts
1 c. of kind deeds
1 c. of consideration for others
2 c. sacrifice
2 c. of well-beaten faults
3 c. forgiveness

Mix thoroughly. Add tears of joy, sorrow and sympathy. Flavor with love and kindly service. Fold in 4 cups of prayer and faith; blend well. Fold into daily life. Bake well with the warmth of human kindness and serve with a smile, anytime. It will satisfy the hunger of starved souls.

PUMPKIN DESSERT

6 eggs, slightly beaten
No. 2½ can pumpkin (about 3 c.)
1½ c. sugar
2 c. evaporated milk (or light cream)
1 tsp. salt
1 tsp. ginger
2 tsp. cinnamon
½ tsp. cloves

Mix ingredients in order given. Pour into 9x13 inch pan.

For topping:

1 pkg. yellow (or spice) cake mix
½ c. butter

Crumble together; spread on top of pumpkin. Bake at 350° for 1 hour. Serve with whipped cream or ice cream.

This is great for the holidays, but a real surprise during the summer months.

FRUIT SURPRISE

1 can cherry pie mix
1 can pineapple chunks
1 can mandarin oranges
1 can Eagle Brand milk
1 large ctn. Cool Whip
1 c. small marshmallows

Mix all ingredients and freeze.

BROWNIE BONBONS

1 pkg. fudge brownie mix
½ c. chopped walnuts
1 egg
1 Tbsp. water
18 chocolate kisses

Heat oven to 375°. Mix brownie mix, walnuts, egg and water. Wrap dough by rounded tablespoon around each chocolate kiss; seal edges. Place on ungreased cookie sheet. Bake 8 to 10 minutes.

COBBLER
(Apple, peach, cherries)

Mix together:

4 c. fruit
1 Tbsp. lemon juice

Blend together:

⅓ c. flour
1 c. oatmeal (not instant)
½ c. brown sugar
½ tsp. salt
1 Tbsp. cinnamon
½ c. melted butter

Mix fruit with lemon juice in 2 quart casserole. Mix dry ingredients. Pour over fruit. Bake for 30 minutes in 350° oven.

EASY PEACH COBBLER

¾ stick butter
1 c. Bisquick
1 c. sugar
1 c. milk
1 large can peaches (slices)

Melt butter in 9x9 inch baking dish in oven. Mix sugar, Bisquick and milk with melted butter. Pour drained peaches over mixture. *Do not stir.* Bake at 350° for 35 to 40 minutes.

Whipped cream or ice cream is a nice topping.

CHEESE AND FRUIT KABOBS

Sharp Cheddar cheese, cubed
Strawberry slices
Banana slices
Peeled kiwi slices
Grapes
Wooden picks
Pineapple (fresh)

Arrange cheese and fruit alternately on wooden picks to form kabobs, leaving one end open. Insert open end of kabob into pineapple. Serve with assorted crackers.

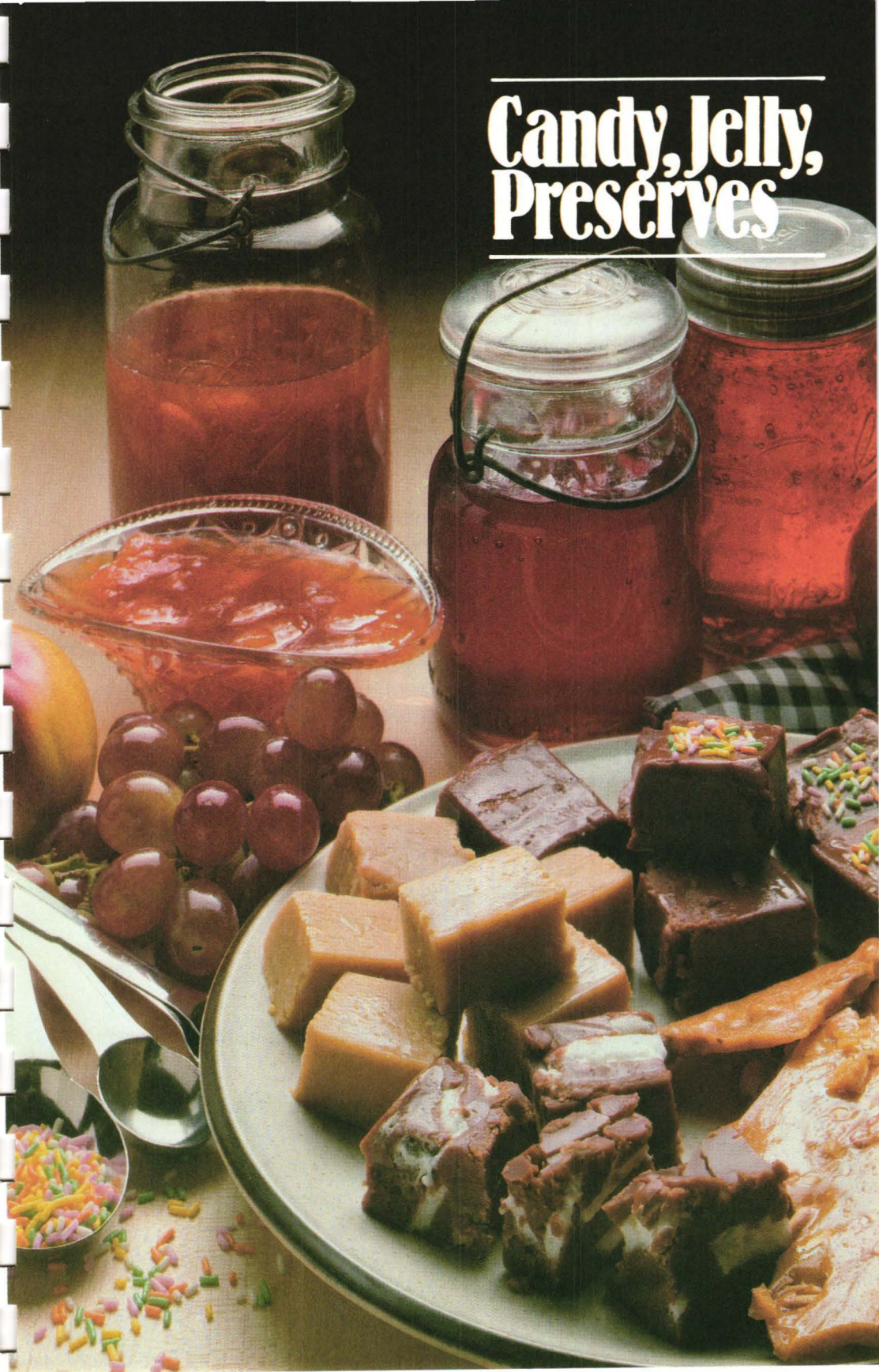
CHERRY-PINEAPPLE SURPRISE

1 (31 oz.) can cherry pie filling
1 (20 oz.) can crushed pineapple
1 box cake mix
1 stick margarine

Pour one can cherry pie filling in large baking dish. Top with one can crushed pineapple. Top that with the dry cake mix. Sprinkle. Smooth over fillings, but do not stir. Add melted margarine over the cake mix. Bake at 375° for 45 minutes until topping is browned.

Yummy if served warm with ice cream or Cool Whip.

Notes


Candy, Jelly,
Preserves

TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

TYPE OF CANDY	DEGREES	COLD WATER
Fondant, Fudge	234 - 238°	Soft Ball
Divinity, Caramels	245 - 248°	Firm Ball
Taffy	265 - 270°	Hard Ball
Butterscotch	275 - 280°	Light Crack
Peanut Brittle	285 - 290°	Hard Crack
Caramelized Sugar	310 - 321°	Caramelized

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about ½ teaspoon of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the SOFT BALL TEST the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the FIRM BALL TEST the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from water.

In the HARD BALL TEST the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the LIGHT CRACK TEST the candy will form brittle threads which will soften on removal from the water.

In the HARD CRACK TEST the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In CARAMELIZING, the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water.

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CANDY, JELLY, PRESERVES

DIVINITY

2 c. sugar
½ c. light corn syrup
½ c. water
Pinch of salt
2 large egg whites (room temperature)
1 tsp. vanilla
Paste food coloring (optional)

Mix sugar, water, salt and corn syrup together in heavy saucepan that has a lid. Stir until it boils. Place lid on to let the steam wash down the sides of the pan. After a minute, remove lid. Continue cooking until candy reaches 240°.

Meanwhile, beat 2 egg whites until stiff. When candy reaches 240°, slowly add approximately ⅓ of the syrup to the egg whites. Continue to beat egg whites while remainder of syrup cooks to 250°. Then add egg whites, add 1 teaspoon of vanilla. Stir by hand with wooden spoon until divinity loses its gloss. Drop by spoonfuls onto waxed paper. If candy sets up before able to drop, with buttered hands form into balls or logs, then roll into nuts. Makes 3 dozen pieces.

CREAM CHEESE MINTS

Mix 1 (3 ounce) package softened cream cheese and ½ teaspoon liquid peppermint flavoring. Gradually add 2 to 2½ cups powdered sugar; knead until no longer sticky. Divide into four portions. Knead in food coloring of your choice. Shape into ¾ inch balls, roll in sugar. Flatten balls with fork. Let dry at room temperature. Store loosely covered in the refrigerator. Makes 6 to 7 dozen.

PEANUT FUDGE

1 (12 oz.) pkg. semi-sweet chocolate chips
1 c. peanut butter flavored chips
1 (14 oz.) can Eagle Brand sweetened condensed milk
½ c. coarsely chopped peanuts

In heavy saucepan, over low heat, melt chips with sweetened condensed milk. Remove from heat; stir in peanuts. Spread mixture evenly into wax paper lined 8 or 9 inch square pan. Chill 2 hours or until firm. Turn fudge into cutting board; peel off paper and cut into squares. Store covered at room temperature. Makes about 2 pounds.

SPICED NUTS

1 c. sugar
2 tsp. cinnamon
½ tsp. cloves
4 c. nutmeats
¼ tsp. salt
½ tsp. nutmeg
¼ c. water

Combine all ingredients, except nuts, in saucepan; mix well. Stir until it boils, cook to soft ball stage. Stir in nuts, stir with wooden spoon until syrup coats nuts and becomes sugary; spread on waxed paper.

TOASTED ALMOND TRUFFLES

½ c. evaporated milk
¼ c. sugar
1 pkg. (2 c.) chocolate chips
½ to 1 tsp. almond extract
1 c. finely chopped almonds, toasted

Combine milk and sugar in small heavy saucepan. Cook over medium heat until mixture comes to a full boil. Boil 3 minutes; stir constantly. Remove from heat. Stir in chocolate chips and almond extract until chocolate melts and is smooth. Chill 45 minutes. Shape into 1 inch balls. Roll in almonds. Chill until ready to serve. Makes 2½ dozen truffles.

TOFFEE

1 lb. butter
½ c. water
2 c. sugar
Chopped nuts

Mix ingredients in heavy pan. Bring to a boil and stir until brown. Candy should boil about 12 minutes. Pour candy over cut up nuts placed on a cookie sheet. While warm, mark and score for cutting squares. If desired, cut up a chocolate bar or place chocolate chips on top of candy while its still warm to melt chocolate. Sprinkle with nuts. Store in a tin can.

FUDGE

2 large Hershey's bars
2 pkg. chocolate chips
1 pt. liquid marshmallow

Put all 3 ingredients in large bowl.

Boil together:

4½ c. sugar
1 large can milk
1 sq. butter

Boil 5 minutes, stirring constantly. Pour over other ingredients and beat until smooth.

Add:

1 tsp. vanilla
1 c. chopped nuts

Pour onto large cookie sheet that has been lined with waxed paper. When cool, cut in bite-size pieces. Makes about 5 pounds.

PRESERVING HUSBANDS

Patience
Sweetened smiles
Flavored kisses
Time
Domestic devotion

Be careful in your selection, and give entire time and thought to preparation of food. Remember that you can keep him sweet, tender and good by garnishing with patience, well sweetened with smiles and flavored with kisses to taste. Keep him warm with domestic devotion and he will keep for years.

SPICED PEACH JAM

1¾ c. prepared peaches
2 Tbsp. lemon juice
¼ tsp. cinnamon
¼ tsp. nutmeg
4½ c. sugar
¾ c. water
1 box fruit pectin

Pit, peel and grind the peaches in a food processor or blender. Measure 1¾ cups ground peaches into large bowl. Stir in lemon juice and spices. Add sugar. Mix well and let stand for about 20 minutes. Mix water and fruit pectin in small saucepan. Bring to a boil one minute, stirring constantly. Stir into fruit mixture. Continue stirring about 3 minutes. There will be a few remaining sugar crystals. Quickly ladle into glasses. Cover at once with tight lids. When jam is set (may take up to 24 hours) store in freezer. Makes six 8 ounce glasses.

STRAWBERRY BUTTER

2 c. prepared fruit (1 qt. ripe strawberries)
4 c. sugar
½ tsp. grated lemon rind
½ tsp. nutmeg
2 Tbsp. lemon juice
½ bottle fruit pectin

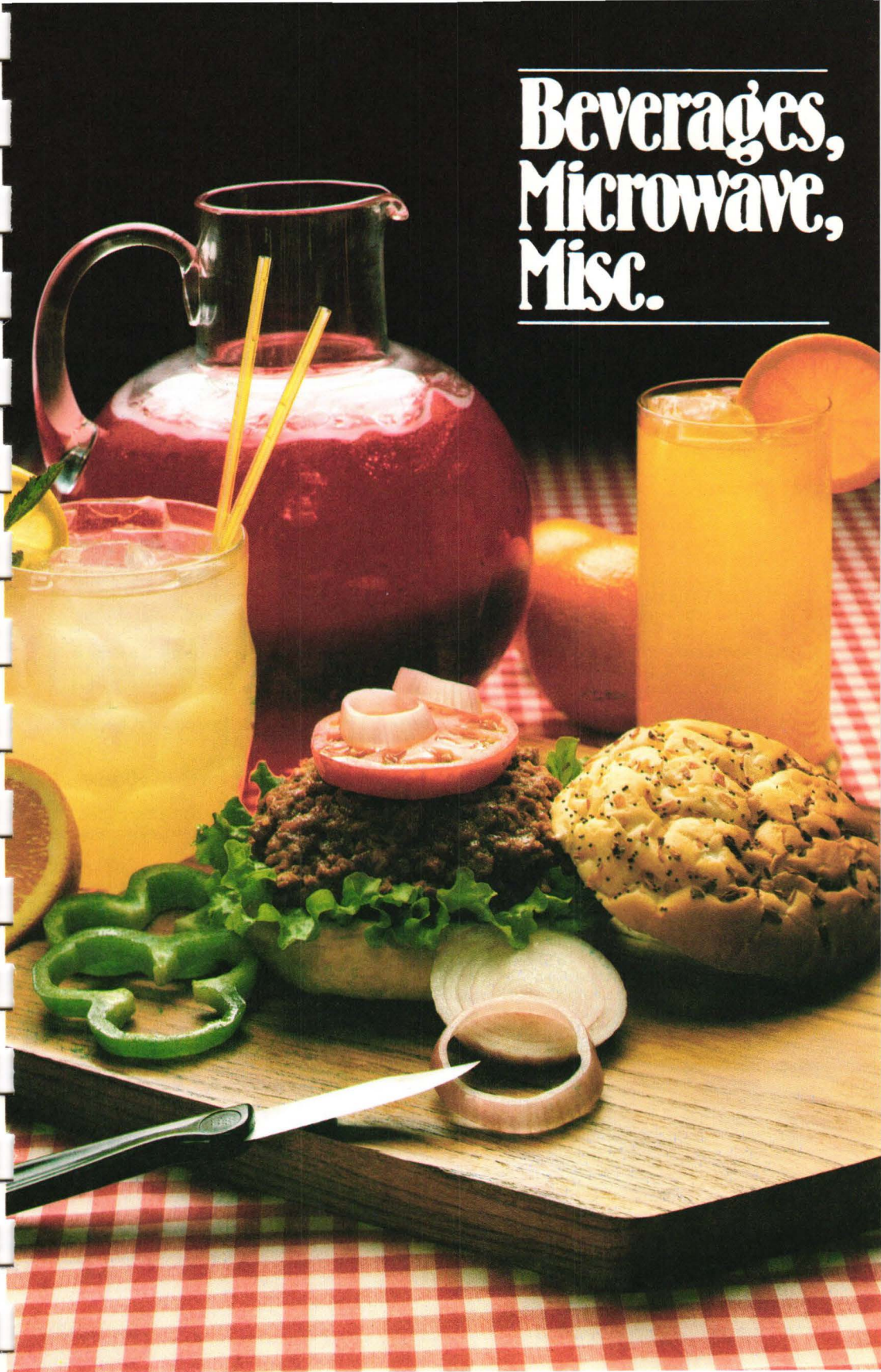
Add enough strawberries to electric blender to cover the blades. Quickly turn the blender on and off until strawberries are chopped. Do not puree. Pour the strawberries in measuring cup. Repeat until chopped strawberries measure 2 cups. Place in large bowl. Add sugar, lemon rind, and nutmeg to fruit. Mix well and let stand 20 minutes. Thoroughly mix lemon juice and fruit pectin. Stir into fruit mixture. Continue stirring about 3 minutes. Quickly ladle into glasses. Cover at once with tight lids. When butter is set, store in freezer. Makes five 8 ounce glasses.

CHERRY SYRUP

2 c. cherries, pitted
½ c. lemon juice
1 pkg. cherry Kool-Aid
1 pkg. pectin
8 c. sugar
4 c. water

Blend cherries with lemon juice, Kool-Aid and pectin. Stir and cook 5 minutes then add sugar and water. Cook 8 to 10 minutes. Cool, bottle and seal. Yields 5 pints.

Notes


Beverages,
Microwave,
Misc.

MICROWAVE HINTS

1. Place an open box of hardened brown sugar in the microwave oven with 1 cup hot water. Microwave at high for 1½ to 2 minutes for ½ pound or 2 to 3 minutes for 1 pound.
2. Soften hard ice cream by microwaving at 30% power. One pint will take 15 to 30 seconds; one quart, 30 to 45 seconds; and one-half gallon 45 seconds to one minute.
3. One stick of butter or margarine will soften in 1 minute when microwaved at 20% power.
4. Soften one 8-ounce package of cream cheese by microwaving at 30% power for 2 to 2½ minutes. One 3-ounce package of cream cheese will soften in 1½ to 2 minutes.
5. Thaw frozen orange juice right in the container. Remove the top metal lid. Place the opened container in the microwave and heat on high power 30 seconds for 6 ounces and 45 seconds for 12 ounces.
6. Thaw whipped topping...a 4½ ounce carton will thaw in 1 minute on the defrost setting. Whipped topping should be slightly firm in the center but it will blend well when stirred. Do not overthaw!
7. Soften jello that has set up too hard—perhaps you were to chill it until slightly thickened and forgot it. Heat on a low power setting for a very short time.
8. Dissolve gelatin in the microwave. Measure liquid in a measuring cup, add jello and heat. There will be less stirring to dissolve the gelatin.
9. Heat hot packs in a microwave oven. A wet finger tip towel will take about 25 seconds. It depends on the temperature of the water used to wet the towel.
10. To scald milk, cook 1 cup milk for 2-2½ minutes, stirring once each minute.
11. To make dry bread crumbs, cut 6 slices bread into ½-inch cubes. Microwave in 3-quart casserole 6-7 minutes, or until dry, stirring after 3 minutes. Crush in blender.
12. Refresh stale potato chips, crackers or other snacks of such type by putting a plateful in the microwave oven for about 30-45 seconds. Let stand for 1 minute to crisp. Cereals can also be crisped.
13. Melt almond bark for candy or dipping pretzels. One pound will take about 2 minutes, stirring twice. If it hardens while dipping candy, microwave for a few seconds longer.
14. Nuts will be easier to shell if you place 2 cups of nuts in a 1-quart casserole with 1 cup of water. Cook for 4 to 5 minutes and the nut meats will slip out whole after cracking the shell.
15. When thawing hamburger meat, the outside will many times begin cooking before the meat is completely thawed. Defrost for 3 minutes, then remove the outside portions that have defrosted. Continue defrosting the hamburger, taking off the defrosted outside portions at short intervals.
16. To drain the fat from hamburger while it is cooking in the microwave oven (one pound cooks in 5 minutes on high), cook it in a plastic colander placed inside a casserole dish.
17. Cubed meat and chopped vegetables will cook more evenly if cut uniformly.
18. When baking large cakes, brownies, or moist bars, place a juice glass in the center of the baking dish to prevent a soggy middle and ensure uniform baking throughout.
19. Since cakes and quick breads rise higher in a microwave oven, fill pans just half full of batter.
20. For stamp collectors: place a few drops of water on stamp to be removed from envelope. Heat in the microwave for 20 seconds and the stamp will come right off.
21. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.
22. When preparing chicken in a dish, place meaty pieces around the edges and the bony pieces in the center of the dish.
23. Shaping meatloaf into a ring eliminates undercooked center. A glass set in the center of a dish can serve as the mold.
24. Treat fresh meat cuts for 15 to 20 seconds on high in the microwave oven. This cuts down on meat-spoiling types of bacteria.
25. A crusty coating of chopped walnuts surrounding many microwave-cooked cakes and quick breads enhances the looks and eating quality. Sprinkle a layer of medium finely chopped walnuts evenly onto the bottom and sides of a ring pan or Bundt cake pan. Pour in batter and microwave as recipe directs.
26. Do not salt foods on the surface as it causes dehydration (meats and vegetables) and toughens the food. Salt the meat after you remove it from the oven unless the recipe calls for using salt in the mixture.
27. Heat left-over custard and use it as frosting for a cake.
28. Melt marshmallow creme in the microwave oven. Half of a 7-ounce jar will melt in 35-40 seconds on high. Stir to blend.
29. Toast coconut in the microwave. Watch closely as it browns quickly once it begins to brown. Spread ½ cup coconut in a pie plate and cook for 3-4 minutes, stirring every 30 seconds after 2 minutes.
30. Place a cake dish up on another dish or on a roasting rack if you have difficulty getting the bottom of the cake done. This also works for potatoes and other foods that don't quite get done on the bottom.

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BEVERAGES, MICROWAVE, MISCELLANEOUS

CELEBRATION PUNCH

2 (4/5) bottles sparkling white wine, chilled
2 (32 oz.) bottles club soda, chilled
2 (32 oz.) bottles ginger ale, chilled
2 limes, thinly sliced
2 c. fresh pineapple chunks
2 c. strawberries, rinsed and hulled
1 qt. ice cubes, ice ring, or block

In large punch bowl, combine white wine, club soda and ginger ale. Add all the fruit and ice. Ladle into cups with a bit of fruit in each serving.

Note: For added eye appeal, you can freeze the pineapple chunks and whole strawberries in individual ice cubes, then float on punch. Makes 1½ gallons.

WITCHES BREW OR DEVILS PUNCH

In punch bowl with ice, combine:

1 part cream de banana
1 part light rum
1 part Galliano
1 part vodka
2 parts Sprite or 7-Up
2 parts pineapple juice

Mix all together. *Powerful stuff!*

HOT TOMATO DRINK

2 (46 oz.) cans tomato juice
6 beef bouillon cubes
4 ribs celery, with leaves
2 bay leaves
6 black peppercorns
2 thick slices onion

Combine all ingredients; cover and simmer 2 hours over low heat. Strain; serve with sour cream spooned on top of each cup; sprinkle chopped chives over sour cream, or serve with slice of lemon and a celery stick (with leaves) for a stirrer.

PHYLLIS' HOMEMADE KAHLUA

1 pt. light corn syrup
1 c. sugar
½ c. water
½ c. powdered instant coffee
2 tsp. vanilla
1/5 vodka

Heat syrup, sugar and water to boiling, stirring frequently until sugar is dissolved and mixture is clear. Add instant coffee (the finer ground, the better) stir with wire whisk, bringing to another boil (the coffee goops up no matter what you do). Add vanilla, cool. Add vodka, bottle and age at least 2 weeks. Aging is optional, but like any booze, the older the better. Shake bottle everyday for two weeks.

SUMMER RUM FREEZE

1½ oz. Bacardi light rum
3 oz. pineapple juice
1 oz. fresh half & half

Mix in blender. Serve in tall glass, top with a slice of lime. Dang good!

STRAWBERRY DAIQUIRI

2 c. ½ inch ice cubes (or use crushed)
1 c. (8 oz.) light rum
5 oz. (½ c. plus 2 Tbsp.) sweet and sour mix
1 (10 oz.) pkg. frozen strawberries (unthawed)

Put ice into blender; add remaining ingredients and blend on HIGH for about 1 ½ to 2 minutes. Serve in stemmed wine glasses. Great on a hot day! Makes 6 servings.

PEACH PLEASER

1 (16 oz.) can peaches or 2 c. sliced, fresh peaches
1 c. milk
1 pt. vanilla ice cream, slightly softened
½ tsp. almond flavoring
1 (6 oz.) can frozen orange juice concentrate

Blend all ingredients until smooth. Try it! Serves 6.

GRAPEFRUIT CRUSH

1 qt. grapefruit juice
⅛ tsp. each ground cloves and cinnamon
⅓ c. sugar

Combine all ingredients in a bowl and beat until sugar is completely dissolved. Pour into a 5 cup freezer container and freeze until firm. Chop frozen mixture coarsely in an ice crusher and then spoon into glasses and sip with a straw. Mixture can also be cut into chunks and processed coarsely in food processor. Great thirst quencher! Serves 6.

STRAWBERRY SURPRISE

1 (10 oz.) pkg. frozen strawberries
½ c. milk
¼ c. sugar
1 qt. strawberry yogurt

Blend strawberries and milk until smooth. Add sugar and yogurt. Blend all ingredients on low speed until thick and smooth. Makes a slush. Serve immediately. Serves 4 to 6.

CRANAPPLE MEXICALI

1 qt. cranapple drink, chilled
1 c. orange juice, chilled
1 (12 oz.) can apricot nectar, chilled
1 c. tequila (optional)
Ice cubes
Orange slices

In a large pitcher, mix cranberry-apple drink, orange juice, apricot nectar and tequila. Pour into tall glasses. Add ice cubes and orange slices. Serve at once. Serves 6.

CRAN-GRAPE WHIRL

6 c. grape cranberry drink, chilled
1 qt. raspberry sherbet, slightly softened

In a bowl, beat grape cranberry drink and 3 cups sherbet until smooth and well blended. Pour into glasses and top each serving with a small scoop of remaining sherbet. Serve at once. Serves 6.

CHOCOLATE MINT MILK SHAKES

1 qt. milk
½ c. chocolate syrup
Peppermint extract

Beat together the milk, chocolate syrup and 8 to 10 drops of peppermint extract. If made ahead, cover and chill; beat just before serving. Makes 4 large servings.

THE RECIPE

Combine together the following:

1 can orange juice (frozen, add water)
1 can lemon juice (frozen, add water)
1 can lime juice (frozen, add water)
1 bottle ginger ale
½ bottle vodka (or more)

Chill, serve in a punch bowl. Cherries, orange peel, etc., for garnish.

WASSAIL BOWL

2 qt. apple cider or juice
1 pt. cranberry juice
¾ c. sugar
2 whole cinnamon sticks
1 tsp. allspice
Stud and orange with 30 whole cloves

Simmer on medium heat for 1 hour. Add 1 cup dark rum. Serve hot in mugs. Great on a cold evening!

SPICY MEXICAN COCKTAIL

1 (10½ oz.) can condensed beef broth
2 c. V-8 spicy hot vegetable juice
1 tsp. lemon juice
½ c. vodka (optional)
Celery sticks

1. In 1 quart saucepan, combine all ingredients except vodka and celery sticks. Cook over medium heat until heated through.
2. Stir in vodka. Serve in mugs with celery sticks.

HOT MULLED PUNCH

½ c. granulated sugar
½ c. packed brown sugar
½ tsp. ground allspice
¼ tsp. ground cloves
6 c. apple cider
2 qt. orange juice
Soft margarine
Cinnamon sticks

Combine sugars and spices in 4 quart saucepan; add cider; heat, stirring until sugar is dissolved. Bring to a boil; simmer 5 minutes. Add orange juice. Heat thoroughly for each serving. Pour punch into mugs; top with 1 tablespoon margarine; stir with cinnamon stick. Nice drink for the holidays! Makes 15 (one cup) servings.

HOMEMADE ROOT BEER

1 oz. root beer extract
2¼ c. sugar
1 lb. dry ice
1 gal. water

Put all together. Brew for about 20 minutes. What could be easier? The kids love it! Makes 1 gallon.

FESTIVE LIME FIZZ

1 can Hawaiian Punch
1 pkg. frozen raspberries, thawed
¼ c. lime juice
12 oz. lemon-lime carbonated drink, chilled
Ice
Lime slices

In punch bowl, combine all ingredients except carbonated drink, chill for 1 to 2 hours to blend flavors. Just before serving, stir in carbonated drink. Add ice, garnish with lime slices. Makes 16 servings.

HOT MULLED WINE

2 c. water
4 c. sugar
4 sticks cinnamon
1 tsp. whole cloves
3 medium oranges, thinly sliced
1 lemon, thinly sliced
1 gal. dry red wine (room temperature; add later)

Combine all ingredients except cinnamon sticks. Put all in an 8 quart saucepan. Bring to boil, continue to boil for 5 minutes, stirring occasionally. Reduce heat, pour in wine, heat again; do not boil. Use slotted spoon or strainer to remove spices and fruit. Ladle into cups or mugs. Garnish with a cinnamon stick and a dash of nutmeg. Makes 18 servings.

WANTED .... TIME

Time to have close friends in
to drink a cup of tea;
Time to read a book of verse
my sister sent me.
Time to sort my linens out
and stack them in neat rows;
Time to look my scrapbook o'er
and work with rhyme and prose.
Time to bake some muffins
for the boy who mows the lawn;
Time to listen to the lark
at morning's early dawn.
Time to cut pink roses
for a neighbor living near;
Time to plan the garden
I have wanted for a year.
Time to breakfast leisurely
and scan the paper through ...
Time, just to do things
I really want to do.

PASTEL COATED STRAWBERRIES (Microwave)

Microwave time is 2 to 3 minutes.

3 oz. white chocolate, broken up
1 Tbsp. butter
1 pt. strawberries, washed

In 2 cup measure, combine chocolate and butter. Microwave uncovered on MEDIUM 30 seconds to 1 minute, until melted and smooth, stirring every 30 seconds. Holding strawberry by the stem, dip and twirl in chocolate to partially cover. Place on wax paper to set. Makes 24.

MEXICAN BEEF AND CHIPS (Microwave)

1 lb. ground beef
1 small onion, chopped
1 clove garlic, minced
1 can cream of mushroom soup
1 (4 oz.) can chopped green chilies
1 pkg. corn or tortilla chips
1 (10 oz.) can mild enchilada sauce
2 c. shredded Monterey Jack cheese

Crumble ground beef into 1 quart glass casserole; add onion and garlic. Microwave, uncovered, 5 to 6 minutes or until meat is set. Stir to break into pieces; drain fat. Stir in soup and chilies. Layer ⅓ (about 2 cups) corn chips and half each of meat mixture, enchilada sauce and cheese in 12x8 inch glass baking dish. Top with another ⅓ of corn chips and remaining meat mixture, enchilada sauce and cheese. Sprinkle with remaining corn chips. Microcook uncovered for 10 to 12 minutes or until hot and bubbly. Yields 6 to 8 servings.

SPINACH CASSEROLE
(Microwave)

Power is HIGH; microwave time is 8 to 10 minutes.

1 (10 oz.) pkg. frozen chopped spinach
2 eggs, beaten
2 Tbsp. milk
¼ c. cottage cheese
¼ c. grated sharp Cheddar cheese
⅛ tsp. salt
1 c. herb seasoned stuffing mix

Pierce package of spinach several times. Place on paper plate. Microwave at HIGH for 3 minutes, or until spinach can be separated. Combine eggs, milk, cottage cheese, Cheddar cheese, salt, stuffing mix, and spinach. Spread mixture evenly in a greased 1½ quart glass bowl. Microwave at HIGH 5 to 7 minutes. Let stand 2 to 3 minutes before serving. Yields 4 servings. *Even the kids like this one!*

CHESSY CHICKEN
(Microwave)

Power is HIGH. Microwave time is 12 to 15 minutes.

4 chicken breast halves, skinned
¼ c. butter, melted
3 c. cheese crackers, crushed

Brush chicken pieces with butter; roll in cracker crumbs. Arrange pieces in a flat dish (for microwave use). Cover with waxed paper. Microwave at HIGH 12 to 15 minutes. Rotate dish ½ turn halfway through microwaving time. Let stand, covered, 2 to 3 minutes. Yields 4 servings.

CHEESE AND PORK PUFFS
(Microwave)

2 c. sharp Cheddar cheese, grated
3 c. Bisquick
1 lb. lean pork sausage

Mix ingredients together with fork. Roll into 6 (¾ inch) balls. Place on plate in large circle. Cook on FULL power for 40 to 50 seconds. Serve hot. If desired, shape into balls and freeze for future use.

RECIPE FOR A GOOD DAY

Take two parts of *unselfishness*
and one part of *patience* and
work together. Add plenty of *industry.*
Lighten with good spirits and sweeten with *kindness.*
Put in *smiles* as thick as raisins in plum pudding
and bake by the warmth which steams from a loving heart.
If this fails to make a good day,
the fault is not with the recipe but with the cook.

POPSICLES

2 pkg. Kool-Aid
1 (6 oz.) pkg. Jello
1¾ c. sugar

Mix dry ingredients together; store in closed container. To make one batch, mix 6 tablespoons of dry mix to ¾ cup boiling water and ¾ cup cold water. Put in popsicle molds. Sooo Easy!

BUTTERSCOTCHSICLES

1 (3¾ oz.) pkg. butterscotch instant pudding mix
1 c. cold root beer
1½ c. water

Combine all ingredients and beat together until well blended. Pour into containers and freeze.

Idea: Instead of making popsicles, put paper liners (cupcake) in muffin tin. Pour in the ingredients and freeze, you now have a nice frozen after dinner dessert. Viola!

ORANGE EGGNOSICLES

1 pt. vanilla ice cream
1 egg
1 (6 oz.) can frozen orange juice concentrate, thawed
1½ c. milk

In large mixing bowl, combine ice cream, orange juice and egg. Beat with electric mixer. Gradually add milk, beating constantly. Pour into containers and freeze.

JELLO POPSICLES

1 large pkg. Jello
1½ c. hot water
1 pkg. Kool-Aid (same flavor as Jello)
1 c. sugar
2½ c. cold water

Dissolve Jello in 1½ cups hot water. Add Kool-Aid, sugar and cold water. Stir. Pour into popsicle molds and freeze.

Note: Although these pops are naturally good, you can add a little sugar or corn syrup to sweeten them. Or, blend in an egg for some added nutrition.

FUDGESICLES

1 (3¾ oz.) pkg. instant chocolate pudding
2½ c. milk
¼ c. sugar

Combine all ingredients in blender and blend well. Pour into containers and freeze.

PICKLED EGGS

1 qt. white vinegar
8 peppercorns
Large onion, sliced
½ tsp. pickling spice
Yellow chile peppers and a little juice
2 bay leaves

Simmer ½ hour. Boil and peel 2 dozen eggs. Marinate overnight.

CAMEL'S EYE

1 egg
½ Tbsp. butter
1 slice bread

With a cookie cutter or glass, cut a round circle from the middle of the bread. Melt butter in a fry pan and place bread in pan. Crack egg into circle. Salt and pepper egg if desired. Cook on both sides. Kids love this one!

DEVILED EGGS

6 large hard-boiled eggs
¼ c. mayonnaise
5 Tbsp. sour cream
4 Tbsp. tomatoes, chopped fine

Cut eggs in half lengthwise, remove yolks and set whites aside. Crush yolks with a fork, work them into a smooth paste with the mayonnaise, 3 tablespoons sour cream and 3 tablespoons tomatoes. Spoon mixture into a pastry bag fitted with a large decorative tip and pipe into whites, until filled. Spoon the remaining 2 tablespoons of sour cream into a small pastry bag fitted with a small star tip. Pipe a star onto the top of each egg. Sprinkle eggs with remaining tomatoes. Makes 12 deviled egg halves. Good with wine or cocktails before a meal.

BOILED EGGS

Have eggs at room temperature. Pierce raw egg with needle in wide end, this makes peeling 99% easier. Cover eggs in saucepan with cold water. Heat until water boils. Remove from heat. Cover pan with tight fitting lid. Let eggs stand off heat until they are done; soft cooked, 2 to 4 minutes; hard cooked, 23 to 25 minutes. Place in sink, run cold water over, to stop cooking process. Always peel eggs under cool water to make job easier.

BEEF JERKY

Trim all fat off meat. (Sirloin or round steak are best), cut thin, about ½ inch thick.

Mix together:

1 Tbsp. liquid smoke
1 pkg. meat marinade
1 tsp. salt
¾ c. water

Stir all ingredients together; let stand ½ hour. Pour into long shallow pan, put in strips of meat and marinate for 1 to 4 hours. Drain meat strips and place on cookie sheet. Cook in oven for 10 hours at 150° (as low as possible). Two pounds of meat equals ½ pound jerky.

Meat is much easier to slice if partly frozen.

VENISON JERKY

5 lb. meat (any cut)
½ c. non-iodized salt
¼ c. white sugar
¼ c. brown sugar
1 qt. water

Trim all fat from meat. Slice meat with the grain as thin as possible. The meat slices nicely when semi-frozen. Mix salt, sugars and water to make brine. Place the meat and cool brine in glass bowl, refrigerate overnight. After no less than 12 hours, take the meat from brine, rinse lightly and allow to dry on paper towels for 1 hour. Place meat strips on smoker racks in home electric smoker over hickory chips, and dry for 12 hours.

HOMEMADE SAUSAGE

2½ lb. ground pork
2 Tbsp. brown sugar
1 Tbsp. crushed red pepper flakes
1 Tbsp. rubbed sage
1 Tbsp. salt
1½ tsp. ground pepper
½ tsp. allspice
¼ tsp. nutmeg
⅛ tsp. cloves

In large bowl, combine all ingredients. Mix by hand and form into 10 patties. (What you won't be using immediately may be frozen.) In large skillet, fry patties until crisp and brown on both sides about 15 minutes. Makes 10.

GLORIFIED SALAMI

2 lb. hamburger
¾ c. water
½ tsp. salt
¼ tsp. onion powder
¼ tsp. garlic powder
1 tsp. pepper
2 Tbsp. Morton's quick salt
1 Tbsp. liquid smoke
1 Tbsp. mustard seed

Mix all ingredients very well by hand. Divide in two rolls like salami. Wrap in foil and refrigerate for 24 hours. When ready to bake, make holes in foil with a fork. Bake at 350° for 1 hour. Use a cookie sheet to catch any drippings.

MAYONNAISE

1 large egg
1 c. salad type oil
Juice from ½ lemon
½ tsp. white cider vinegar
Spritz of paprika
Spritz of salt

Place all ingredients in blender, except the oil. Whirl on high, adding oil very slowly, while the blender is still running. Whirl until the mixture is smooth. Cover and refrigerate.

TARRAGON MAYONNAISE

1 large egg
1 large egg yolk
1 c. vegetable oil
2 Tbsp. tarragon vinegar
¼ tsp. salt
Ground pepper to taste
½ tsp. dry mustard

In a food processor with metal blade, process the whole egg, egg yolk, ¼ cup oil, the vinegar, salt, pepper and mustard until blended, several seconds. With motor still running, through the feed tube pour the remaining oil in a steady stream to make a thick creamy emulsion. Makes 1⅓ cups. Store in tightly covered jar in refrigerator. Good served with fish.

HOMEMADE MUSTARD

½ c. flour
¼ c. sugar
¾ c. cider vinegar
⅛ tsp. salt
½ c. dry mustard
1 tsp. horseradish

Mix all ingredients together. Seal in jars for 7 (seven) days, in the refrigerator.

Idea: Put this mustard in decorative jars with a ribbon and a copy of this recipe, makes a very nice gift.

MUSTARD MAYONNAISE

1 pt. mayonnaise (preferably homemade)
2 Tbsp. chopped chives
2 Tbsp. Dijon mustard
1 tsp. dry mustard powder
1 Tbsp. Worcestershire sauce
Salt to taste
Ground white pepper to taste

In a medium bowl, combine ingredients and mix well. Cover and refrigerate and serve cold. This recipe is excellent for seafood salads.

TACO SAUCE

Place in blender in order given:

16 oz. can tomatoes
1 jalapeno pepper, chopped
1 aneheim pepper, seeded
¼ c. chopped onion

Whirl.

¼ c. tomato paste
¼ c. chopped green pepper
1 tsp. sugar
¾ tsp. oregano
½ tsp. Worcestershire sauce
¼ tsp. Tabasco
¼ tsp. salt
¼ tsp. garlic powder

Whirl one full minute.

HAWAIIAN BARBECUE SAUCE (Microwave)

Microwave time is 5 minutes.

½ c. pineapple juice
¼ c. brown sugar
2 Tbsp. ketchup
1 Tbsp. country mustard with seeds

In 2 cup glass measure, combine all ingredients. Microwave uncovered on HIGH 5 minutes, stirring once. Makes ¾ cup.

TANGY SWEET AND SOUR SAUCE

½ c. sugar
⅓ c. white vinegar
¼ c. drained crushed pineapple
½ tsp. soy sauce
2 Tbsp. cornstarch
¾ c. cold water

Combine sugar, vinegar, pineapple, and soy sauce in small saucepan. Heat, stirring constantly until bubbly. Dissolve cornstarch in cold water. Stir into hot mixture and continue heating until bubbly and thickened. Makes 1 cup.

VINAIGRETTE DRESSING

2 Tbsp. wine vinegar
6 Tbsp. olive or vegetable oil
½ tsp. salt
¼ tsp. pepper

Beat all ingredients together in a small bowl until salt dissolves and the other ingredients are blended. Shake vigorously before serving.

Variations - Mustard Vinaigrette: Add ¼ teaspoon dry mustard or Dijon mustard to the basic dressing.

Herb Vinaigrette: Add 1 to 2 tablespoons chopped fresh basil, chives, tarragon or dill to basic dressing.

CITRUS GLAZE

½ c. catsup
½ c. orange juice
¼ c. firmly packed brown sugar
¼ c. lemon juice
2 tsp. cornstarch
½ tsp. grated orange peel
½ tsp. dry mustard

Combine ingredients in small saucepan. Bring to boil. Cook, stirring constantly, until thickened and translucent. Pour into jar and cover tightly. Cool and refrigerate. Baste or pour over chicken, ribs or hamburgers. Makes approximately 1¼ cups.

BATTER FOR DEEP-FRYING

Use 3 eggs, beaten.

Sift together:

1½ c. flour
2 Tbsp. paprika
1 tsp. cornstarch
2 tsp. salt

Stir in one can beer; let rest ½ hour.

Idea: Use halibut chunks in batter for "Alaskan Gold Nuggets" - use dill pickles, mushrooms, shrimp, tomato, zucchini, dipped in batter and deep-fried for hors d'oeuvres.

PEANUT BUTTER PLAY DOUGH (Edible)

1½ c. peanut butter
2 to 3 tsp. honey
Powdered milk

Mix peanut butter and honey, then add powdered milk. Mix all together to form stiff dough.

You can also let children fingerpaint with pudding, cake frosting or flour paste.

QUICK 'N EASY RECIPE IDEAS

Drizzle salad oil over cut raw potatoes. Bake at 375° until brown, turning frequently.

Dip cubes of day old bread in melted butter and then in grated Parmesan cheese or American cheese. Place on cookie sheet and bake at 350° until golden brown.

Marinate cream cheese in soy sauce. Punch holes in cheese with fork. Sprinkle with toasted sesame seeds. Guests can spread cheese on crackers.

Use two cans buttermilk biscuits. Melt one cube butter in 9x13 inch pan. Roll biscuits in butter and then in toasted sesame seeds and place in pan. Bake 12 to 15 minutes at 375° in middle of oven. Watch closely. Makes 20 biscuits.

Slice 8 ripe peaches in bottom of oven dish. Cover with a thick layer of sour cream. Smooth with spatula. Sprinkle ½ inch lightly brown sugar over top. Place 4 to 5 inches below broiler and broil until sugar is crystalized. Don't let sugar burn. Serve immediately in small bowls. Serves 8 to 10.

Sprinkle a one layer white or yellow cake mix in an 8x8 inch greased pan. Top with 1 can cherry pie filling and butter. Bake at 350° for 35 minutes until golden. Serve with ice cream if desired.

Dip slices of angel food cake in sweetened condensed milk. Roll in coconut. Bake on cookie sheet at 375° until lightly browned.

BE READY TO SUBSTITUTE

Substitutions are sometimes necessary so know what can be substituted in place of that missing recipe ingredient.

1 egg equals 2 egg yolks

2 tablespoons flour (thickening) equals ⅓ teaspoon baking soda plus ½ teaspoon cream of tartar

1 ounce chocolate, unsweetened equals 3 tablespoons cocoa plus 1 tablespoon butter

Juice from 1 lemon equals ⅓ tablespoon juice

Whole milk (1 cup) equals 1 cup reconstituted nonfat dry milk plus 2½ teaspoons butter or margarine

⅓ pound fresh mushrooms equals 4 ounce can drained

1 lb. fresh mushrooms equals 3 ounces dried

1 (10 ounce) tomato soup equals 1 cup tomato sauce plus ¼ cup water

1 cup yogurt equals 1 cup buttermilk

1 cup firmly packed brown sugar equals 1 cup granulated (be aware of flavor change)

1 cup honey equals 1¼ cups sugar plus ¼ cup liquid

Notes

Notes

Notes

INDEX OF RECIPES

APPETIZERS, PICKLES, RELISHES

BACON AND HORSERADISH DIP 10
BEAN DIP 6
BEAN DIP 6
BEFORE DINNER 2
BOURBON HOT DOGS 5
CHEESE SPREAD 5
CHEESE SPREAD 5
CHICKEN ROLL-UPS 1
CHILI SAUCE 12
CLAM DIP 8
CLAM DUNK 8
COTTAGE CHEESE HERB DIP 10
CRAB DIP ELEGANTE 9
CRAB ROLL UPS 1
CRAB SPREAD 4
CRABBY MUSHROOMS 3
CREAMY DILL DIP 9
CRISPY CHICKEN BITS 2
CUCUMBER SAUCE 4
DEVILED CHEESE DIP 11
EASTERN CURRY DIP 10
ENTERTAINING DIP 9
GOLDEN GARDEN DIP 11
GRAPES CONTINENTAL 1
GUACAMOLE 8
GUACAMOLE DIP 7
HAM 'N CHEESE IN A SNAP 6
HAM SWIRLS 1
HOLIDAY CRAB SPREAD 4
HORS D'OEUVRES 2
HOT AND TANGY MUSHROOMS 3
LIZARD TAILS 13
MARINATED MUSHROOMS 3
MEXICAN DIP 6
MEXICAN VELVEETA NACHOS 3
NIPPY DIP 11
OLE CHIP DIP 7
ORANGE CREAM CHEESE 5
PARTY DIP 9
QUARTERBACK SCRAMBLE 2
RECIPE FOR A HAPPY ANNIVERSARY 11
RED DIP 9
SALMON CHEESE SPREAD 4
SALMON PATE 5
SALSA 12
SIX LAYER DIP 8
SOMBRERO DIP 7
SPICED CANTALOUPE 12
SWEET AND FRUITY DIP FOR CHIPS 11
TANGY MEXICAN DIP 7
VEGETABLE DIP 10
VEGETABLE HERB DIP 10
ZUCCHINI PICKLES 13

SOUPS, SALADS, VEGETABLES

AUTUMN SOUP 15
BACON-POTATO SOUP 15
BAR-B-Q CORN ON THE COB 27
BLUEBERRY PINEAPPLE SALAD 25
BROCCOLI-CAULIFLOWER SALAD 20
CALIFORNIA FRUIT MEDLEY 25
CLAM CHOWDER 16
CONFETTI POTATO ROUNDS 22
COPPER PENNIES 21
CORN GRILLED IN ITS LEAVES 27
CORN ON THE COB 27
COTTAGE FRUIT SPLIT 24
CRANBERRY MOUSSE 25
CREAMY DILLED POTATO SOUP 16
CREAMY HAM AND CHEESE SALAD 22
CREAMY LAYERED CITRUS SALAD 24
CREOLE SHRIMP SOUP 17
CROCK POT POTATO SOUP 15
CUCUMBER COOLER 17
CUCUMBER SOUP 17
FIRE AND ICE TOMATOES 19
FRESH BEAN SPROUT SALAD 20
FRUIT SALAD 25
GARDEN PASTA SALAD 23
GRILLED CORN 27
GRILLED PARMESAN CORN 28
HAPPY SALAD 22
HONG KONG SALAD 18
ITALIAN VEGETABLE MARINADE 26
JIFFY CORN RELISH 21
LAYERED CHEDDAR-FRUIT SALAD 24
MARINATED MUSHROOM SALAD 21
MARINATED SLICED TOMATOES 19
MARINATED TOMATOES AND PEPPERS 19
MARINATED VEGETABLE SALAD 20
MEXICAN SALAD 23
MY GREAT AMERICAN POTATO SALAD 22
POTATO SOUP 16
QUICK COOK CHILI 17
RICE SALAD 26
ROASTED CORN ON THE COB 28
SALAD DRESSING FOR FRUIT 26
SAUSALITO CITRUS SALAD 24
SEASONED CORN ON THE COB 27
SKEWERED SALAD 20
SLIMMING SEAFOOD SALAD 18
SPICY TOMATO SALAD 19
SUMMER TO KEEP 18
SUPERIOR CHICKEN SALAD 23
TASTY GARNISHES ON SOUP 15
THE FARMERS LOVE LETTER 26
VEGETABLES CHICKEN STACK-UP 23

MAIN DISHES

AUTUMN BRUNCH 48
BAKED NOODLES IN CHEESE SAUCE 44
BAKED PARMESAN FILLETS 29
BARBECUED BEEF KABOBS 35
BARBECUED FISH 29
BARBECUED TURKEY LEGS 30
BEAN N BURGER CUPS 36
BEEF SKILLET FIESTA 36
BROCCOLI TUNA ROLL-UPS 35
BURRITOS 38
CAMPING EGGS 48
CHEDDAR CHICKEN BREASTS 32
CHEESE POTATOES IN FOIL 45
CHICKEN A LA CROUTONS 31
CHICKEN PICANTE 30
CHINESE NOODLES 44
COMPANY'S COMIN' RICE CASSEROLE 40
CREAMY MUSHROOM RICE 41
CREOLE SAUCE 48
CROCK POT POTATOES 46

DANG-GOOD CASSEROLE 42
DILLY POT ROAST 34
DINNER CASSEROLE 41
DRUNKEN CHICKEN WINGS 31
EASY DEEP DISH PIZZA 43
EASY SQUASH CASSEROLE 40
ELEGANT GLAZED HAM 32
ELEGANTLY SCALLOPED POTATOES 45
ENCHILADA PIE WITH BEEF 39
ENCHILADAS 38
FETTUCCINI 44
FOIL BAKED CHICKEN 32
GOOD MORNING MELON 48
GRILLED MARINATED ROAST 34
HADLEY CASSEROLE 41
HAMBURGER PIZZA 38
HAMBURGER STROGANOFF 37
HAMBURGER ZUCCHINI 40
IMPOSSIBLE BACON PIE 43
IMPOSSIBLE CHEESEBURGER PIE 43
IMPOSSIBLE LASAGNE PIE 42
IMPOSSIBLE TACO PIE 42
ITALIAN-STYLE ZUCCHINI 39
KOREAN STEAK 34
LINDA'S CRAZY CRUST PIZZA 37
LINGUINE WITH BUTTER-CLAM SAUCE 45
MANDARIN SWEET POTATOES 47
MARINATED CHICKEN BREASTS 31
MARINATED PORK ROAST 34
MINIATURE PIZZA 38
MOTHER'S MEAT LOAF 36
ORANGE CHICKEN 31
ORIENTAL CHICKEN 32
POOR BOY CASSEROLE 42
PORK CHOPS 33
POTATO BAKE 46
PRONTO CASSEROLE 44
RED SNAPPER 29
SALMON AND POTATO PUFF 29
SALMON CHEESE CASSEROLE 30
SAUSAGE FRITTATA 47
SCOTCH EGGS 47
SHEPHERD'S PIE 37
SIZZLEAN ROUND-UPS 47
SOUFFLED BAKED POTATOES 46
SOUR CREAM CHICKEN ENCHILADAS 39
SPEEDY TUNA SPUD BOATS 35
SQUASH CASSEROLE 40
SWEET N SOUR PORK 33
TAKE-ALONG BAKED BEANS 41
THANKSGIVING SWEET POTATOES WITH PECANS 46
VENETIAN PASTA ROLLS 45
WHISKEY-ED PORK CHOPS 33

BREADS, ROLLS, PASTRIES

A COOK'S PRAYER 53
APPLE FLAPS 58
APPLESAUCE BREAD 57
BANANA BREAD 56
BEACH PICNIC SANDWICHES 51
BEEF IN A POCKET 52
BEER BREAD 54
CHEESE 'N EGG BISCUITWICHES 53
CHEESE ONION BREAD 55
COULD BE BOJANGLE'S BISCUITS 55
CRISPY BREAD STICKS 55
DILLY CASSEROLE BREAD 57
EASY BEER CHEESE BREAD 54
HEARTY HERO 51
HOE DOWN SANDWICHES 52
ITALIAN HERO SANDWICH 51
MAGIC PUFF SANDWICHES 53
MONKEY BREAD 55
MORMON MUFFINS 56
ORANGE SAUCE FOR PANCAKES 57
OVEN FRENCH TOAST 58
PEANUT BUTTER BEER BREAD 54
PECAN PIE 59
PHYLLIS' VERY OWN PECAN OR WALNUT PIE 59
PINEAPPLE ZUCCHINI BREAD 56
POTATO PANCAKES 58
PUMPKIN CHIFFON PIE 60
QUICK CHEDDAR BREAD 54
SUMMER SANDWICH 52
SUPER SUPPER SANDWICH 52
TOLL HOUSE PIE 59
TUNA CHEESE BAKE TOASTIES 51
WALNUT PIE 59
ZUCCHINI BREAD 56

CAKES, COOKIES, DESSERTS

APPLESAUCE COOKIES 61
BETTER THAN SEX DESSERT 63
BROWNIE BONBONS 66
CARROT CAKE 64
CARROT COOKIES 62
CHEESE AND FRUIT KABOBS 67
CHERRY-PINEAPPLE SURPRISE 67
COBBLER 66
EASY PEACH COBBLER 66
EASY PEANUT BUTTER COOKIES 62
FRUIT COCKTAIL CAKE 64
FRUIT SURPRISE 66
GRANDMA'S COOKIE JAR 62
HAPPINESS CAKE 65
HARVEY WALLBANGER CAKE 63
ICING 62
MANDARIN ORANGE CAKE 63
PISTACHIO NUT SWIRL CAKE 65
PUMPKIN DESSERT 65
SNICKERDOODLES 61
TWO FLAVOR JELLO RAINBOW CAKE 64
ZUCCHINI COOKIES 61

CANDY, JELLY, PRESERVES

CHERRY SYRUP 71
CREAM CHEESE MINTS 69
DIVINITY 69
FUDGE 70
PEANUT FUDGE 69
PRESERVING HUSBANDS 70
SPICED NUTS 69
SPICED PEACH JAM 71
STRAWBERRY BUTTER 71
TOASTED ALMOND TRUFFLES 70
TOFFEE 70

BEVERAGES, MICROWAVE, MISCELLANEOUS

BATTER FOR DEEP-FRYING 84
BE READY TO SUBSTITUTE 85
BEEF JERKY 81

BOILED EGGS 81
BUTTERSCOTCHSICLES 79
CAMEL'S EYE 80
CELEBRATION PUNCH 73
CHEESE AND PORK PUFFS 78
CHESSY CHICKEN 78
CHOCOLATE MINT MILK SHAKES 75
CITRUS GLAZE 84
CRAN-GRAPE WHIRL 75
CRANAPPLE MEXICALI 75
DEVILED EGGS 80
FESTIVE LIME FIZZ 76
FUDGESICLES 80
GLORIFIED SALAMI 82
GRAPEFRUIT CRUSH 74
HAWAIIAN BARBECUE SAUCE 83
HOMEMADE MUSTARD 82
HOMEMADE ROOT BEER 76
HOMEMADE SAUSAGE 81
HOT MULLED PUNCH 76
HOT MULLED WINE 76
HOT TOMATO DRINK 73
JELLO POPSICLES 79
MAYONNAISE 82
MEXICAN BEEF AND CHIPS 77
MUSTARD MAYONNAISE 83
ORANGE EGGNOSICLES 79
PASTEL COATED STRAWBERRIES 77
PEACH PLEASER 74
PEANUT BUTTER PLAY DOUGH 84
PHYLLIS' HOMEMADE KAHLUA 73
PICKLED EGGS 80
POPSICLES 79
QUICK 'N EASY RECIPE IDEAS 84
RECIPE FOR A GOOD DAY 79
SPICY MEXICAN COCKTAIL 76
SPINACH CASSEROLE 78
STRAWBERRY DAIQUIRI 74
STRAWBERRY SURPRISE 74
SUMMER RUM FREEZE 74
TACO SAUCE 83
TANGY SWEET AND SOUR SAUCE 83
TARRAGON MAYONNAISE 82
THE RECIPE 75
VENISON JERKY 81
VINAIGRETTE DRESSING 83
WANTED .... TIME 77
WASSAIL BOWL 75
WITCHES BREW OR DEVILS PUNCH 73

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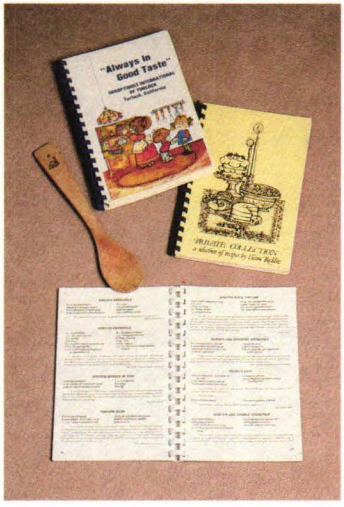

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